

## ris z korsarzami

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- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **61**
- SRM **56.8**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **34.2 liter(s)**
- Total mash volume **43.2 liter(s)**

### Steps

- Temp **69 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **34.2 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **-5.3 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (70%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (5%)	78 %	4
Grain	Carahell	0.5 kg (5%)	77 %	26
Grain	Pszeniczny Czekoladowy	0.5 kg (5%)	72 %	800
Grain	Strzegom Barwiący obłuszczony	0.5 kg (5%)	68 %	1300
Adjunct	korsarze	0 kg	71 %	---
Sugar	Milk Sugar (Lactose)	1 kg (10%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	200 g	Mash	90 min
Flavor	kakaowiec odtłuszczony łuska	800 g	Secondary	20 day(s)
Flavor	aromat kokosowy w płynie	1 g	Bottling	---
Flavor	korsarze	1.5 g	Primary	14 day(s)