

RISEK

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **97**
- SRM **50**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (44.4%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (14.8%) | 79 % | 22 |
| Grain | Pszeniczny | 1 kg (14.8%) | 85 % | 4 |
| Grain | Strzegom Czekoladowy jasny | 1 kg (14.8%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.25 kg (3.7%) | 55 % | 985 |
| Grain | Carafa II | 0.25 kg (3.7%) | 70 % | 812 |
| Sugar | cukier | 0.25 kg (3.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 30 g | 90 min | 13.5 % |
| Boil | Mosaic | 25 g | 60 min | 11.8 % |
| Boil | Magnum | 20 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|