

RISIARD 3ci

- Gravity **24 BLG**
- ABV **11 %**
- IBU **73**
- SRM **72.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|------|
| Grain | MEP Pale Ale | 5 kg (61.3%) | 79 % | 6 |
| Grain | Castle Jęczmień palony | 0.4 kg (4.9%) | 55 % | 1200 |
| Grain | Fawcett -Czekoladowy | 0.4 kg (4.9%) | 73 % | 1200 |
| Grain | Weyermann Carafa Special III | 0.4 kg (4.9%) | 80 % | 1200 |
| Grain | Caraaroma | 0.25 kg (3.1%) | 78 % | 300 |
| Grain | Weyermann Caramunich 3 | 0.25 kg (3.1%) | 76 % | 150 |
| Grain | Special B Malt | 0.25 kg (3.1%) | 65.2 % | 350 |
| Grain | Płatki owsiane | 0.6 kg (7.4%) | 85 % | 3 |
| Grain | Płatki Jęczmienne | 0.6 kg (7.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 32 g | 60 min | 15.5 % |
| Boil | lunga | 30 g | 45 min | 12.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Slant | 250 ml | Fermentis |