

Risik 2.5

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **89**
- SRM **46.9**
- 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 **15 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

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

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (50%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 1.3 kg (16.3%) | 80 % | 5 |
| Grain | Monachijski | 0.5 kg (6.3%) | 80 % | 16 |
| Grain | Abbey Castle | 0.3 kg (3.8%) | 80 % | 45 |
| Dry Extract | WES ekstrakt słodowy jasny | 0.2 kg (2.5%) | 80 % | 45 |
| Grain | castle malting - kawowy | 0.5 kg (6.3%) | 68 % | 500 |
| Grain | Strzegom Karmel 600 | 0.5 kg (6.3%) | 68 % | 601 |
| Grain | Viking Melanoidynowy | 0.5 kg (6.3%) | 75 % | 60 |
| Grain | Jęczmień palony | 0.2 kg (2.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|--------|------------|
| Boil | Falconer's Flight | 50 g | 60 min | 10.5 % |
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Aroma (end of boil) | Hallertau Mittelfruh | 10 g | 15 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| us05 | Ale | Slant | 500 ml | --- |