

## Baza do RISa

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- Gravity **30.6 BLG**
- ABV **15.2 %**
- IBU **58**
- SRM **65**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45.9 liter(s)**
- Total mash volume **61.2 liter(s)**

### Steps

- Temp **65 C**, Time **90 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **45.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **-4.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	12 kg (78.4%)	80 %	5
Grain	Carafa I	0.6 kg (3.9%)	70 %	1034
Grain	Strzegom Czekoladowy jasny	0.4 kg (2.6%)	68 %	400
Grain	viking malt cookie	1 kg (6.5%)	70 %	50
Grain	Simpsons - Coffee Malt	1 kg (6.5%)	74 %	500
Grain	Strzegom Barwiący	0.3 kg (2%)	68 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	200 g	80 min	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	200 ml	FM