

# Ris z tonką

---

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU ---
- SRM **33.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.3 liter(s)**
- Total mash volume **47 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **35.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (42.6%)	79 %	22
Grain	Strzegom Pale Ale	5 kg (42.6%)	79 %	6
Grain	Płatki owsiane	0.5 kg (4.3%)	85 %	3
Grain	Special B Malt	0.25 kg (2.1%)	65.2 %	315
Grain	Special X	0.5 kg (4.3%)	76 %	350
Grain	Żyto palone	0.25 kg (2.1%)	30 %	1000
Grain	Czekoladowy	0.25 kg (2.1%)	60 %	788