

RiSclean

- Gravity **31.4 BLG**
- ABV **15.8 %**
- IBU **46**
- SRM **86.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **27.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 3.2 kg (41%) | 85 % | 7 |
| Grain | Monachijski | 0.7 kg (9%) | 80 % | 16 |
| Grain | Caraaroma | 0.8 kg (10.2%) | 78 % | 400 |
| Grain | Jęczmień palony | 0.18 kg (2.3%) | 55 % | 985 |
| Grain | Słód pszeniczny jasny Viking | 1 kg (12.8%) | 82 % | 4 |
| Grain | Carafa | 0.8 kg (10.2%) | 70 % | 664 |
| Grain | Czekoladowy | 0.4 kg (5.1%) | 60 % | 1000 |
| Grain | Wiedeński 6-9 EBC Weyermann® | 0.73 kg (9.3%) | 79 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Fuggles | 30 g | 60 min | 4.5 % |
| Boil | Challenger | 50 g | 60 min | 7 % |