

risek

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **37**
- SRM **67.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (69%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (3.4%) | 68 % | 1200 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (3.4%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.5 kg (6.9%) | 55 % | 985 |
| Grain | Płatki pszeniczne | 0.5 kg (6.9%) | 85 % | 3 |
| Grain | Strzegom Karmel 600 | 0.25 kg (3.4%) | 68 % | 601 |
| Grain | Carafa II | 0.5 kg (6.9%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 8 % |