

# RiSeK

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **76**
- SRM **55.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **0.6 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (52.6%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (17.5%)	79 %	22
Grain	Strzegom Czekoladowy 1200	0.25 kg (4.4%)	68 %	1202
Grain	Strzegom Czekoladowy jasny	0.15 kg (2.6%)	68 %	400
Grain	Jęczmień palony	0.25 kg (4.4%)	55 %	985
Grain	Strzegom Karmel 300	0.2 kg (3.5%)	70 %	299
Grain	Żytni	0.25 kg (4.4%)	85 %	8
Grain	Oats, Flaked	0.5 kg (8.8%)	80 %	2
Grain	Carafa II	0.1 kg (1.8%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	50 g	100 min	11.1 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	300 ml	Fermentis