

# RISIARD 3ci

- Gravity **24 BLG**
- ABV **11 %**
- IBU **73**
- SRM **72.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **28.5 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	MEP Pale Ale	5 kg (61.3%)	79 %	6
Grain	Castle Jęczmień palony	0.4 kg (4.9%)	55 %	1200
Grain	Fawcett -Czekoladowy	0.4 kg (4.9%)	73 %	1200
Grain	Weyermann Carafa Special III	0.4 kg (4.9%)	80 %	1200
Grain	Caraaroma	0.25 kg (3.1%)	78 %	300
Grain	Weyermann Caramunich 3	0.25 kg (3.1%)	76 %	150
Grain	Special B Malt	0.25 kg (3.1%)	65.2 %	350
Grain	Płatki owsiane	0.6 kg (7.4%)	85 %	3
Grain	Płatki Jęczmienne	0.6 kg (7.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	32 g	60 min	15.5 %
Boil	lunga	30 g	45 min	12.4 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	250 ml	Fermentis