

RISIU

- Gravity **22 BLG**
- ABV ---
- IBU **104**
- SRM **204**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **68 C**, Time **80 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **2.3 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 1 kg (17.5%) | 80 % | 5 |
| Grain | Strzegom Karmel 600 | 1 kg (17.5%) | 68 % | 601 |
| Grain | Strzegom Monachijski typ II | 1 kg (17.5%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy ciemny | 2 kg (35.1%) | 68 % | 1200 |
| Grain | Carafa III | 0.25 kg (4.4%) | 70 % | 1034 |
| Grain | Barley, Flaked | 0.2 kg (3.5%) | 70 % | 4 |
| Grain | Jęczmień palony | 0.25 kg (4.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 9.5 % |
| Boil | Marynka | 40 g | 30 min | 9.5 % |
| Boil | Marynka | 10 g | 15 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 22 g | Safale |