

# RISki dla Elizki

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **70**
- SRM **66.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **41 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (36.6%)	79 %	6
Grain	Strzegom Monachijski typ II	4 kg (29.3%)	79 %	22
Grain	Strzegom Pszeniczny	1 kg (7.3%)	81 %	6
Grain	Strzegom Bursztynowy	1.25 kg (9.2%)	70 %	49
Grain	Strzegom Karmel 600	0.55 kg (4%)	68 %	600
Grain	Strzegom Karmel 300	0.3 kg (2.2%)	70 %	299
Grain	Fawcett - Chocolate 1100 - 1250	0.7 kg (5.1%)	67 %	1150
Grain	Jęczmień palony	0.3 kg (2.2%)	55 %	985
Grain	Weyermann - pszeniczny czekoladowy	0.3 kg (2.2%)	60 %	1000
Grain	Strzegom Czekoladowy ciemny	0.25 kg (1.8%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Magnum	60 g	80 min	13.5 %
Boil	lunga	40 g	30 min	11 %
Boil	Cascade	15 g	10 min	7.1 %
Boil	Fuggles	10 g	10 min	6.8 %
Boil	Simcoe	10 g	10 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-04	Ale	Slant	700 ml	---