

# RISSS MAŁY

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **58**
- SRM **44.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **12 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7.8 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **12 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.3 kg (33.3%)	82 %	4
Grain	Viking Malt Wędzony jabłonią	0.5 kg (12.8%)	82 %	10
Grain	Rye, Flaked	0.5 kg (12.8%)	78.3 %	4
Grain	płatki jęczmienne	0.4 kg (10.3%)	85 %	3
Grain	Strzegom Monachijski typ II	0.4 kg (10.3%)	79 %	22
Grain	Karmelowy żytni Strzegom	0.2 kg (5.1%)	75 %	150
Grain	Fawcett - Brown	0.2 kg (5.1%)	72 %	180
Grain	Fawcett - Pale Chocolate	0.2 kg (5.1%)	71 %	600
Grain	Strzegom pszenica prażona	0.1 kg (2.6%)	70 %	1000
Grain	żyto prażone	0.1 kg (2.6%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock T	1.2 g	Boil	15 min