

# RISsssUJE

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **107**
- SRM **51.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **31.9 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (54.9%)	79 %	6
Grain	Strzegom Monachijski typ II	3 kg (33%)	79 %	22
Grain	Carafa III	0.5 kg (5.5%)	70 %	1034
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (3.3%)	73 %	1001
Grain	Strzegom Czekoladowy 1200	0.3 kg (3.3%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	75 g	60 min	15.5 %
Boil	Warrior	25 g	30 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	160 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe high vanilla	50 g	Secondary	30 day(s)