

# Ryszard

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **76**
- SRM **55.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **35.6 liter(s)**
- Total mash volume **48.8 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **35.6 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	8 kg (60.2%)	78 %	6
Grain	Briess - Victory Malt	0.5 kg (3.8%)	75 %	55
Grain	Munich Malt	0.5 kg (3.8%)	80 %	18
Grain	Castlemalting - Cara Clair	0.5 kg (3.8%)	78 %	4
Grain	Briess - Caramel Malt 60L	0.5 kg (3.8%)	76 %	118
Grain	Briess - Caramel Malt 90L	0.5 kg (3.8%)	75 %	177
Grain	Briess - Extra Special Malt	0.5 kg (3.8%)	73 %	256
Grain	Briess - Roasted Barley	0.7 kg (5.3%)	55 %	591
Grain	Black (Patent) Malt	0.5 kg (3.8%)	55 %	985
Grain	Briess - Chocolate Malt	0.5 kg (3.8%)	60 %	690
Grain	Oats, Flaked	0.5 kg (3.8%)	80 %	2
Adjunct	Rice Hulls	0.1 kg (0.8%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
---------	------	--------	------	------------

Boil	Admiral	70 g	60 min	14.4 %
Boil	Northdown	30 g	15 min	8.2 %
Boil	Admiral	30 g	15 min	14.4 %
Boil	Cascade	40 g	1 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Premium Genuine Brewers Yeast	Ale	Dry	12 g	Heart of Eangland

### Extras

Type	Name	Amount	Use for	Time
Other	Yeast Nutrient	10 g	Boil	15 min