Risaurator

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **108**
- SRM **45.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.7 liter(s)**
- Total mash volume **47.6 liter(s)**

Steps

- Temp **64 C**, Time **70 min**

Mash step by step

- Heat up **35.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg *(58.8%)*	85 %	7
Grain	Płatki owsiane	1 kg *(8.4%)*	85 %	3
Grain	Jęczmień palony	0.5 kg *(4.2%)*	55 %	985
Grain	Weyermann - Chocolate Rye	0.3 kg *(2.5%)*	20 %	493
Grain	Biscuit Malt	0.3 kg *(2.5%)*	79 %	45
Grain	Simpsons - Coffee Malt	0.3 kg *(2.5%)*	74 %	296
Grain	Płatki pszeniczne	1 kg *(8.4%)*	85 %	3
Grain	Fawcett - Pale Chocolate	0.5 kg *(4.2%)*	71 %	600
Grain	Monachijski	1 kg *(8.4%)*	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	120 g	60 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - British Ale	Ale	Slant	400 ml	Wyeast Labs

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.