

Rysiu 28 v2

- Gravity **29.1 BLG**
- ABV **14.3 %**
- IBU **84**
- SRM **100.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **1 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **15.3 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **1.78 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **78.9C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (46.9%)	79 %	6
Grain	Żytni	0.5 kg (4.7%)	80 %	8
Grain	Barwiący	0.5 kg (4.7%)	5 %	985
Grain	Fawcett - Pale Chocolate	1 kg (9.4%)	51 %	600
Grain	Weyermann Caramunich 3	0.5 kg (4.7%)	76 %	150
Grain	Oats, Flaked	0.4 kg (3.8%)	80 %	2
Grain	Carafa III	0.25 kg (2.3%)	5 %	1034
Grain	Chocolate Malt (UK)	0.5 kg (4.7%)	5 %	1100
Grain	Pszeniczny	2 kg (18.8%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	100 g	60 min	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11 g	Fermentis
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