

Niby Sumik a jednak Rysiek

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **35**
- SRM **53.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **35.4 liter(s)**

Steps

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

Mash step by step

- Heat up **23.6 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (42.4%) | 80 % | 5 |
| Grain | Monachijski | 3.5 kg (29.7%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.6 kg (5.1%) | 55 % | 985 |
| Grain | Strzegom Karmel 300 | 0.5 kg (4.2%) | 70 % | 299 |
| Grain | Strzegom Karmel 150 | 0.5 kg (4.2%) | 75 % | 150 |
| Grain | Płatki pszeniczne | 0.4 kg (3.4%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (3.4%) | 85 % | 3 |
| Grain | Płatki jęczmienne | 0.4 kg (3.4%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (4.2%) | 68 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 80 g | 45 min | 7 % |
| Aroma (end of boil) | Lublin (Lubelski) | 60 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | Safale |