

# Pomylony Rusek RIS

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **63**
- SRM **41.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **3 %**
- Size with trub loss **36 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **39.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (51.7%)	79 %	6
Grain	Strzegom Monachijski typ II	2 kg (17.2%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4.3%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.3 kg (2.6%)	68 %	400
Grain	Strzegom pszenica prażona	0.5 kg (4.3%)	70 %	1000
Grain	Żytni	0.5 kg (4.3%)	85 %	8
Grain	Castle Cafe	0.4 kg (3.4%)	75.5 %	480
Liquid Extract	Miód Gryczany (Buckwheat Honey)	1 kg (8.6%)	70 %	40
Grain	Płatki owsiane	0.4 kg (3.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	60 g	30 min	3.6 %
Boil	Styrian Wolf	100 g	60 min	11.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	24 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Płatki Dębowe macerowane mocno opiekane w JD	25 g	Secondary	7 day(s)
Flavor	Płatki Dębowe macerowane jance w Malibu	25 g	Secondary	7 day(s)