

rysyk

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **60**
- SRM **55.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **18.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (74.8%)	80 %	5
Grain	Weyermann Specjal W	0.55 kg (10.3%)	68 %	300
Grain	Czekoladowy	0.3 kg (5.6%)	60 %	788
Grain	Jęczmień palony	0.3 kg (5.6%)	55 %	985
Grain	Płatki owsiane	0.2 kg (3.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	16 %
Boil	Warrior	10 g	15 min	16 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	300 ml	---