

Rosyjski Szpieg

- Gravity **25.1 BLG**
- ABV ---
- IBU **92**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 7.8 kg (67.8%) | 80 % | 8 |
| Grain | Special B Malt | 0.6 kg (5.2%) | 74 % | 2 |
| Grain | Strzegom Karmel 150 | 0.6 kg (5.2%) | 75 % | 201 |
| Grain | Strzegom Karmel 600 | 0.5 kg (4.3%) | 68 % | 812 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (4.3%) | 68 % | 400 |
| Grain | Pszeniczny | 0.2 kg (1.7%) | 85 % | 4 |
| Grain | Jęczmień palony | 0.2 kg (1.7%) | 55 % | 1333 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (0.9%) | 60 % | 1066 |
| Sugar | Cukier | 1 kg (8.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Challenger | 50 g | 30 min | 7 % |
| Boil | Progress | 50 g | 30 min | 5.5 % |
| Boil | Lublin (Lubelski) | 50 g | 5 min | 4 % |
| Boil | lunga | 85 g | 60 min | 11 % |

Yeasts

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