

Rusek

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **69**
- SRM **60.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **100 min**
- Evaporation rate **13 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **29.9 liter(s)**
- Total mash volume **43.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **29.9 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (44.1%)	80 %	5
Grain	Strzegom Monachijski typ II	3 kg (22.1%)	79 %	22
Grain	Żytni	1 kg (7.4%)	80 %	8
Grain	Płatki owsiane	1 kg (7.4%)	85 %	3
Grain	Weyermann - Chocolate Rye	0.7 kg (5.1%)	20 %	493
Grain	Simpsons - Coffee Malt	0.7 kg (5.1%)	74 %	296
Grain	Carafa III	0.7 kg (5.1%)	70 %	1034
Grain	Special B Malt	0.5 kg (3.7%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	66 g	45 min	8.7 %
Boil	Columbus/Tomahawk/Zeus	20 g	45 min	15.5 %
Boil	Kazbek	100 g	10 min	5.7 %