

# Ruski Lichtus

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **83**
- SRM **43.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **28.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.6 kg (31.9%)	79 %	6
Grain	Wędzony bukiem Viking Malt	0.77 kg (9.4%)	82 %	10
Grain	Fawcett - Pale Chocolate	0.24 kg (2.9%)	71 %	600
Grain	Chocolate Malt (UK)	0.24 kg (2.9%)	73 %	887
Grain	Jęczmień palony	0.31 kg (3.8%)	55 %	985
Grain	Brown Malt (British Chocolate)	0.24 kg (2.9%)	70 %	128
Grain	Strzegom Pszeniczny	1 kg (12.3%)	81 %	6
Grain	BESTMALZ - Bestt Pale Ale	2 kg (24.5%)	80.5 %	6
Grain	BESTMALZ - Best Minich	0.5 kg (6.1%)	80.5 %	16
Grain	Abbey Malt Weyermann	0.25 kg (3.1%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	30 g	60 min	10.5 %
Boil	Mosaic	30 g	40 min	12 %
Boil	Citra	30 g	20 min	13.5 %
Boil	Citra	30 g	5 min	13.5 %

## Yeasts

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