

Ruski Zabór

- Gravity **23.3 BLG**
- ABV ---
- IBU **88**
- SRM **38.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|-------|------|
| Grain | Monachijski Ciemny Steinbach | 2 kg (25%) | 100 % | 30 |
| Grain | Strzegom Monachijski typ II | 2 kg (25%) | 79 % | 22 |
| Grain | Strzegom Pale Ale | 3 kg (37.5%) | 79 % | 6 |
| Grain | Caramunich typ I | 0.4 kg (5%) | 74 % | 90 |
| Grain | Carawheat (R) | 0.4 kg (5%) | 68 % | 120 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.5%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 100 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 50 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |