

# Ruski

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **218**
- SRM **38.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **68 C**, Time **120 min**

## Mash step by step

- Heat up **22.9 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (55%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	4 kg (36.7%)	80 %	22
Grain	Carafa III	0.3 kg (2.8%)	70 %	1034
Grain	Weyermann - Chocolate Rye	0.3 kg (2.8%)	20 %	650
Grain	Weyermann - Chocolate Wheat	0.3 kg (2.8%)	74 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	150 g	100 min	13.4 %
Boil	Warrior	90 g	40 min	13.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Płatki dębowe Heavy Toast	50 g	Secondary	50 day(s)
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