

# rusko smoła

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **58**
- SRM **74.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **39.6 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **29.7 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name                                    | Amount         | Yield | EBC  |
|-------|---|----------------|-------|------|
| Grain | Strzegom Pilzneński                     | 6.4 kg (64.6%) | 80 %  | 4    |
| Grain | Strzegom Monachijski typ II             | 0.9 kg (9.1%)  | 79 %  | 22   |
| Grain | Jęczmień palony                         | 0.9 kg (9.1%)  | 55 %  | 985  |
| Grain | Strzegom Karmel 600                     | 0.3 kg (3%)    | 68 %  | 600  |
| Grain | żyto prażone                            | 0.2 kg (2%)    | 70 %  | 1000 |
| Grain | weyermann Czekoladowy ciemny pszeniczny | 0.6 kg (6.1%)  | 68 %  | 1050 |
| Grain | Strzegom Czekoladowy ciemny             | 0.2 kg (2%)    | 68 %  | 1200 |
| Grain | Płatki owsiane                          | 0.4 kg (4%)    | 85 %  | 3    |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Marynka   | 90 g   | 60 min | 8.5 %      |
| Boil    | tradition | 5 g    | 60 min | 6 %        |

## Yeasts

| <b>Name</b>               | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|---------------------------|-------------|-------------|---------------|-------------------|
| FM13 Irlandzkie Ciemności | Ale         | Slant       | 636.36 ml     | Fermentum Mobile  |

### **Extras**

| <b>Type</b> | <b>Name</b>   | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|---------------|---------------|----------------|-------------|
| Spice       | płatki dębowe | 20 g          | Secondary      | 20 day(s)   |