

russessek

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **90**
- SRM **38.4**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.1 liter(s)**
- Total mash volume **42.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.5 kg (23.4%) | 80 % | 5 |
| Grain | Weyermann - Pale Ale Malt | 5 kg (46.7%) | 85 % | 7 |
| Grain | Weyermann - Carafa I | 0.3 kg (2.8%) | 70 % | 690 |
| Grain | Strzegom Pszeniczny | 0.5 kg (4.7%) | 81 % | 6 |
| Grain | czekoladowy żytni weyermann | 0.3 kg (2.8%) | --- % | 600 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (2.8%) | 68 % | 1200 |
| Grain | Strzegom Monachijski typ II | 1 kg (9.3%) | 79 % | 22 |
| Grain | Płatki owsiane | 0.8 kg (7.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 75 g | 60 min | 15.1 % |
| Boil | Warrior | 25 g | 30 min | 15.1 % |