

RYSIEK

- Gravity **23.8 BLG**
- ABV ---
- IBU **39**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.3 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 7 kg (77.8%) | 79 % | 6 |
| Grain | Strzegom Karmel 300 | 0.5 kg (5.6%) | 70 % | 299 |
| Grain | Jęczmień palony | 0.25 kg (2.8%) | 55 % | 985 |
| Grain | Weyermann - Carafa II | 0.25 kg (2.8%) | 70 % | 837 |
| Grain | Oats, Flaked | 1 kg (11.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 90 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------|
| Gozdawa U.S. West Coast | Ale | Slant | 100 ml | Gozdawa |