

Sliny Rusek

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **51**
- SRM **53.3**

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 **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **27.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (64.5%)	85 %	7
Grain	Strzegom Pszeniczny	1 kg (10.8%)	81 %	6
Grain	Strzegom Monachijski typ II	0.5 kg (5.4%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.5 kg (5.4%)	68 %	1200
Grain	Caraaroma	0.2 kg (2.2%)	78 %	400
Grain	Carafa III	0.1 kg (1.1%)	70 %	1034
Grain	Jęczmień palony	0.5 kg (5.4%)	55 %	985
Grain	Płatki owsiane	0.5 kg (5.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	70 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	100 ml	Fermentum Mobile