Rysiu 25

- Gravity **25.5 BLG**
- ABV **---**
- IBU **95**
- SRM **131.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **2 %**
- Size with trub loss **15.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg *(49.3%)*	79 %	6
Grain	Strzegom Karmel 300	0.5 kg *(7%)*	70 %	299
Grain	Żytni	0.5 kg *(7%)*	85 %	8
Grain	Jęczmień palony	0.7 kg *(9.9%)*	55 %	985
Grain	Strzegom Czekoladowy jasny	0.3 kg *(4.2%)*	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.7 kg *(9.9%)*	68 %	1200
Grain	Oats, Flaked	0.4 kg *(5.6%)*	80 %	2
Grain	Castle Cafe	0.5 kg *(7%)*	75.5 %	480

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	80 g	60 min	10 %
Boil	Marynka	20 g	30 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis