

Projekt RleSe

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **86**
- SRM **65**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (55.6%)	81 %	6
Grain	Pszeniczny	1 kg (11.1%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (11.1%)	79 %	10
Grain	Fawcett - Pszeniczny Czekoladowy	0.75 kg (8.3%)	73 %	1001
Grain	Special B Malt	0.75 kg (8.3%)	65.2 %	315
Grain	Jęczmień palony	0.5 kg (5.6%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Chinook	30 g	45 min	13 %
Boil	lunga	30 g	30 min	11 %
Boil	East Kent Goldings	30 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	700 ml	Fermentis
Safale S-04	Ale	Dry	11.5 g	Fermentis