

# Ruska Baba

- Gravity **32 BLG**
- ABV **16.3 %**
- IBU **108**
- SRM **64.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.9%)	80 %	5
Grain	Jęczmień palony	0.45 kg (6.5%)	55 %	985
Grain	Brown (kawa)	0.3 kg (4.3%)	70 %	175
Grain	Strzegom Czekoladowy 400	0.3 kg (4.3%)	68 %	400
Grain	Caraaroma	0.3 kg (4.3%)	78 %	400
Grain	Cararye	0.3 kg (4.3%)	70 %	120
Liquid Extract	Melasa Karobowa	0.3 kg (4.3%)	100 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	90 g	60 min	10.5 %
Boil	Lublin (Lubelski)	90 g	30 min	2.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwki Suszone	50 g	Boil	60 min