

# Ruskie idą

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **7.8**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **65.5C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **50 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type    | Name                       | Amount         | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain   | Strzegom Monachijski typ I | 5 kg (80.6%)   | 79 %  | 16  |
| Adjunct | Barley, Flaked             | 1.2 kg (19.4%) | 70 %  | 4   |