

# Rusko smoła - wyndzok edyszyn

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **71**
- SRM **62.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **140 min**
- Evaporation rate **15 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **76.2 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	wędzony bukiem weyermann	5 kg (57.1%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (11.4%)	80 %	5
Grain	caramel sweet viking malt	0.2 kg (2.3%)	75 %	64
Grain	Strzegom Karmel 600	0.84 kg (9.6%)	68 %	601
Grain	weyermann Czekoladowy ciemny pszeniczny	0.4 kg (4.6%)	68 %	1050
Grain	Jęczmień palony	0.31 kg (3.5%)	55 %	985
Grain	Płatki owsiane	0.5 kg (5.7%)	85 %	3
Grain	kawowy 480-520	0.5 kg (5.7%)	--- %	500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	70 g	60 min	12.6 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Slant	720 ml	---