

# Rysik

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **53**
- SRM **59.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 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	Diastatyczny	2 kg (17.5%)	81 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	2 kg (17.5%)	80 %	20
Grain	Żytni	2 kg (17.5%)	85 %	8
Grain	Karmelowy żytni Strzegom	1 kg (8.8%)	75 %	150
Grain	Castle Cafe	1 kg (8.8%)	75.5 %	220
Grain	Weyermann - Chocolate Rye	0.5 kg (4.4%)	20 %	493
Grain	Jęczmień palony	0.5 kg (4.4%)	20 %	985
Liquid Extract	Ekstrakt słodowy żytni	2.4 kg (21.1%)	80 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	90 min	11.5 %
Boil	Challenger	30 g	20 min	7 %
Boil	Challenger	30 g	5 min	7 %