

Rysiu 25

- Gravity **25.5 BLG**
- ABV ---
- IBU **95**
- SRM **131.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **2 %**
- Size with trub loss **15.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Strzegom Pale Ale | 3.5 kg (49.3%) | 79 % | 6 |
| Grain | Strzegom Karmel 300 | 0.5 kg (7%) | 70 % | 299 |
| Grain | Żytni | 0.5 kg (7%) | 85 % | 8 |
| Grain | Jęczmień palony | 0.7 kg (9.9%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (4.2%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.7 kg (9.9%) | 68 % | 1200 |
| Grain | Oats, Flaked | 0.4 kg (5.6%) | 80 % | 2 |
| Grain | Castle Cafe | 0.5 kg (7%) | 75.5 % | 480 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 80 g | 60 min | 10 % |
| Boil | Marynka | 20 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |