

## Rysiu 25

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- 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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11 g	Fermentis