

# Silny Rusek

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **51**
- SRM **53.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **27.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt   | 6 kg (64.5%)  | 85 %  | 7    |
| Grain | Strzegom Pszeniczny         | 1 kg (10.8%)  | 81 %  | 6    |
| Grain | Strzegom Monachijski typ II | 0.5 kg (5.4%) | 79 %  | 22   |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (5.4%) | 68 %  | 1200 |
| Grain | Caraaroma                   | 0.2 kg (2.2%) | 78 %  | 400  |
| Grain | Carafa III                  | 0.1 kg (1.1%) | 70 %  | 1034 |
| Grain | Jęczmień palony             | 0.5 kg (5.4%) | 55 %  | 985  |
| Grain | Płatki owsiane              | 0.5 kg (5.4%) | 85 %  | 3    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 70 g   | 60 min | 10 %       |

## Yeasts

| Name                      | Type | Form  | Amount | Laboratory       |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Slant | 100 ml | Fermentum Mobile |