

# Dymny Rysio

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- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **61**
- SRM **42.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **35 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Słód Wędzony Steinbach      | 5 kg (50%)     | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I  | 3 kg (30%)     | 79 %  | 16  |
| Grain | Słód owsiany Fawcett        | 1 kg (10%)     | 61 %  | 5   |
| Grain | Black Barley (Roast Barley) | 0.5 kg (5%)    | 55 %  | 985 |
| Grain | Carafa II                   | 0.25 kg (2.5%) | 70 %  | 812 |
| Grain | Czekoladowy                 | 0.25 kg (2.5%) | 60 %  | 788 |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Olejek ISO             | 10 g   | 60 min | 43 %       |
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 60 min | 15.5 %     |