

Kaszubski Rasputin

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **66**
- SRM **49.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **14.9 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **0.6 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (63%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (14%) | 79 % | 16 |
| Grain | Karmelowy Czerwony | 0.4 kg (5.6%) | 75 % | 59 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (4.2%) | 68 % | 400 |
| Grain | Carafa | 0.3 kg (4.2%) | 70 % | 664 |
| Grain | Jęczmień palony | 0.34 kg (4.8%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.3 kg (4.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnat | 25 g | 60 min | 12.2 % |
| Boil | Sybilla | 25 g | 60 min | 6.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 300 ml | Fermentis |
|--------------|-----|-------|--------|-----------|