

Pomylony Rusek RIS

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **63**
- SRM **41.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **3 %**
- Size with trub loss **36 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **39.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|---------------|--------|------|
| Grain | Strzegom Pale Ale | 6 kg (51.7%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 2 kg (17.2%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (4.3%) | 68 % | 1200 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (2.6%) | 68 % | 400 |
| Grain | Strzegom pszenica prażona | 0.5 kg (4.3%) | 70 % | 1000 |
| Grain | Żytni | 0.5 kg (4.3%) | 85 % | 8 |
| Grain | Castle Cafe | 0.4 kg (3.4%) | 75.5 % | 480 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 1 kg (8.6%) | 70 % | 40 |
| Grain | Płatki owsiane | 0.4 kg (3.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 60 g | 30 min | 3.6 % |
| Boil | Styrian Wolf | 100 g | 60 min | 11.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 24 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--|------|-----------|----------|
| Flavor | Płatki Dębowe macerowane mocno opiekane w JD | 25 g | Secondary | 7 day(s) |
| Flavor | Płatki Dębowe macerowane jance w Malibu | 25 g | Secondary | 7 day(s) |