

Rosyjska ropa

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **85**
- SRM **53.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **45.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **33.3 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.7 kg (47.9%)	79 %	6
Grain	Słód Wędzony Steinbach	1 kg (8.4%)	77 %	5
Grain	Kawowy Belgia	0.5 kg (4.2%)	77 %	250
Grain	Pszeniczny czekoladowy Anglia	0.5 kg (4.2%)	72.7 %	1000
Grain	Palony Black Belgia	0.5 kg (4.2%)	73.5 %	1300
Grain	Wędzony buk Polska	1 kg (8.4%)	82 %	10
Grain	Pszeniczny jasny Niemcy	1 kg (8.4%)	82 %	4.5
Grain	Crystal Castlemalting	0.5 kg (4.2%)	78 %	150
Grain	Karmelowy Jasny 30EBC	0.2 kg (1.7%)	75 %	30
Grain	Płatki owsiane	0.5 kg (4.2%)	85 %	3
Grain	Płatki jęczmienne 3-45 EBC	0.5 kg (4.2%)	--- %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	95 g	60 min	8.8 %
Boil	Magnum	50 g	30 min	11.5 %
Boil	Marynka	50 g	10 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	33 g	Safale