

# Rosyjski Szpieg

- Gravity **25.1 BLG**
- ABV ---
- IBU **92**
- SRM **40**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale           | 7.8 kg (67.8%) | 80 %  | 8    |
| Grain | Special B Malt              | 0.6 kg (5.2%)  | 74 %  | 2    |
| Grain | Strzegom Karmel 150         | 0.6 kg (5.2%)  | 75 %  | 201  |
| Grain | Strzegom Karmel 600         | 0.5 kg (4.3%)  | 68 %  | 812  |
| Grain | Strzegom Czekoladowy jasny  | 0.5 kg (4.3%)  | 68 %  | 400  |
| Grain | Pszeniczny                  | 0.2 kg (1.7%)  | 85 %  | 4    |
| Grain | Jęczmień palony             | 0.2 kg (1.7%)  | 55 %  | 1333 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (0.9%)  | 60 %  | 1066 |
| Sugar | Cukier                      | 1 kg (8.7%)    | --- % | ---  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Challenger        | 50 g   | 30 min | 7 %        |
| Boil    | Progress          | 50 g   | 30 min | 5.5 %      |
| Boil    | Lublin (Lubelski) | 50 g   | 5 min  | 4 %        |
| Boil    | lunga             | 85 g   | 60 min | 11 %       |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 200 ml | Safale     |