

# Rusałka

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- Gravity **11 BLG**
- ABV ---
- IBU **22**
- SRM **9.5**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (46.9%)	80 %	4
Grain	Biscuit Malt	0.4 kg (12.5%)	79 %	45
Grain	Weyermann - Caraamber	0.3 kg (9.4%)	75 %	65
Grain	Grodziski pszeniczny wędzony dębem	0.2 kg (6.3%)	80 %	3
Sugar	Miód	0.1 kg (3.1%)	95 %	1
Grain	Carahell	0.2 kg (6.3%)	77 %	26
Grain	Płatki owsiane	0.5 kg (15.6%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Herb	Piołun	3 g	Boil	10 min
Herb	Wrzos	5 g	Boil	10 min
Herb	Cynamon	5 g	Boil	10 min
Herb	Jaśmin	5 g	Boil	10 min
Herb	Krwawnik Pospolity	7 g	Boil	10 min