

Rusek

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **69**
- SRM **60.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **100 min**
- Evaporation rate **13 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **29.9 liter(s)**
- Total mash volume **43.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **29.9 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt | 6 kg (44.1%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 3 kg (22.1%) | 79 % | 22 |
| Grain | Żytni | 1 kg (7.4%) | 80 % | 8 |
| Grain | Płatki owsiane | 1 kg (7.4%) | 85 % | 3 |
| Grain | Weyermann - Chocolate Rye | 0.7 kg (5.1%) | 20 % | 493 |
| Grain | Simpsons - Coffee Malt | 0.7 kg (5.1%) | 74 % | 296 |
| Grain | Carafa III | 0.7 kg (5.1%) | 70 % | 1034 |
| Grain | Special B Malt | 0.5 kg (3.7%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Marynka | 66 g | 45 min | 8.7 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 45 min | 15.5 % |
| Boil | Kazbek | 100 g | 10 min | 5.7 % |