

# rusek

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- Gravity **23.8 BLG**
- ABV ---
- IBU **57**
- SRM **68.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.7 liter(s)**
- Total mash volume **37 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	7.7 kg (83.2%)	80 %	6
Grain	Jęczmień palony	0.5 kg (5.4%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.35 kg (3.8%)	68 %	1200
Grain	Special B Malt	0.45 kg (4.9%)	65.2 %	315
Grain	Briess - 2 Row Carapils Malt	0.25 kg (2.7%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10 %
Boil	East Kent Goldings	34 g	30 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar