

# Ruski Zabór

- Gravity **23.3 BLG**
- ABV ---
- IBU **88**
- SRM **38.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski Ciemny Steinbach	2 kg (25%)	100 %	30
Grain	Strzegom Monachijski typ II	2 kg (25%)	79 %	22
Grain	Strzegom Pale Ale	3 kg (37.5%)	79 %	6
Grain	Caramunich typ I	0.4 kg (5%)	74 %	90
Grain	Carawheat (R)	0.4 kg (5%)	68 %	120
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.5%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	10 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis