

# rusko smoła

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **58**
- SRM **74.4**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **39.6 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **29.7 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.4 kg (64.6%)	80 %	4
Grain	Strzegom Monachijski typ II	0.9 kg (9.1%)	79 %	22
Grain	Jęczmień palony	0.9 kg (9.1%)	55 %	985
Grain	Strzegom Karmel 600	0.3 kg (3%)	68 %	600
Grain	żyto prażone	0.2 kg (2%)	70 %	1000
Grain	weyermann Czekoladowy ciemny pszeniczny	0.6 kg (6.1%)	68 %	1050
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2%)	68 %	1200
Grain	Płatki owsiane	0.4 kg (4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	90 g	60 min	8.5 %
Boil	tradition	5 g	60 min	6 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM13 Irlandzkie Ciemności	Ale	Slant	636.36 ml	Fermentum Mobile

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	płatki dębowe	20 g	Secondary	20 day(s)