

Ryhu

- Gravity **23.7 BLG**
- ABV ---
- IBU **100**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 6 kg (61.9%) | 79 % | 6 |
| Grain | Rauch Malt (Germany) | 1 kg (10.3%) | 81 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (5.2%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.5 kg (5.2%) | 55 % | 985 |
| Liquid Extract | Briess LME - Pilsen Light | 1.7 kg (17.5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 120 g | 90 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 500 ml | Safale |