

## RYSIEK v2

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- Gravity **22.6 BLG**
- ABV ---
- IBU **28**
- SRM **40**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **33.3 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **24.3 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount         | Yield  | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale     | 5 kg (55.6%)   | 79 %   | 6   |
| Grain | Monachijski           | 2 kg (22.2%)   | 80 %   | 16  |
| Grain | Caraaroma             | 0.5 kg (5.6%)  | 78 %   | 400 |
| Grain | Caramunich Malt       | 0.5 kg (5.6%)  | 71.7 % | 110 |
| Grain | Oats, Flaked          | 0.5 kg (5.6%)  | 80 %   | 2   |
| Grain | Weyermann - Carafa II | 0.25 kg (2.8%) | 70 %   | 837 |
| Grain | Jęczmień palony       | 0.25 kg (2.8%) | 55 %   | 985 |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 22 g   | 60 min | 8 %        |
| Boil    | Lublin (Lubelski) | 50 g   | 60 min | 4.2 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 22 g   | Safale     |