

# RYSIEK

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- Gravity **23.8 BLG**
- ABV ---
- IBU **39**
- 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 **85 %**
- 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 **40 min**
- Temp **72 C**, Time **20 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 **40 min** at **64C**
- Keep mash **20 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	7 kg (77.8%)	79 %	6
Grain	Strzegom Karmel 300	0.5 kg (5.6%)	70 %	299
Grain	Jęczmień palony	0.25 kg (2.8%)	55 %	985
Grain	Weyermann - Carafa II	0.25 kg (2.8%)	70 %	837
Grain	Oats, Flaked	1 kg (11.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	90 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa U.S. West Coast	Ale	Slant	100 ml	Gozdawa