

Piany Rusek

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **84**
- SRM **62.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **25.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5.8 kg (64.4%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.73 kg (8.1%) | 79 % | 22 |
| Grain | Caraaroma | 1 kg (11.1%) | 78 % | 400 |
| Grain | Briess - Dark Chocolate Malt | 0.37 kg (4.1%) | 50 % | 1100 |
| Grain | Strzegom Barwiący | 0.5 kg (5.6%) | 68 % | 1300 |
| Grain | Płatki owsiane | 0.2 kg (2.2%) | 60 % | 3 |
| Adjunct | Płatki żytnie | 0.4 kg (4.4%) | 60 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Citra | 30 g | 30 min | 12 % |
| Boil | Columbus/Tomahawk/Zeus | 40 g | 30 min | 15.5 % |
| Boil | Styrian Golding | 8 g | 60 min | 3.6 % |
| Boil | Saphir | 40 g | 30 min | 3.9 % |
| Aroma (end of boil) | Sabro | 30 g | 10 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |
|--------------|-----|-----|------|-----------|