

# Niby Sumik a jednak Rysiek

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **35**
- SRM **53.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **35.4 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **23.6 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (42.4%)	80 %	5
Grain	Monachijski	3.5 kg (29.7%)	80 %	16
Grain	Jęczmień palony	0.6 kg (5.1%)	55 %	985
Grain	Strzegom Karmel 300	0.5 kg (4.2%)	70 %	299
Grain	Strzegom Karmel 150	0.5 kg (4.2%)	75 %	150
Grain	Płatki pszeniczne	0.4 kg (3.4%)	85 %	3
Grain	Płatki owsiane	0.4 kg (3.4%)	85 %	3
Grain	Płatki jęczmienne	0.4 kg (3.4%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4.2%)	68 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	80 g	45 min	7 %
Aroma (end of boil)	Lublin (Lubelski)	60 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale