

# Radziecki

- Gravity **24.2 BLG**
- ABV ---
- IBU **79**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **28.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (53.2%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (10.6%)	79 %	22
Grain	Jęczmień palony	0.6 kg (6.4%)	55 %	985
Grain	Caramunich Malt	0.5 kg (5.3%)	71.7 %	110
Grain	Caraaroma	0.5 kg (5.3%)	78 %	400
Grain	Weyermann - Carafa I	0.4 kg (4.3%)	70 %	690
Grain	Płatki pszenne	0.5 kg (5.3%)	85 %	5
Grain	Barley, Flaked	0.5 kg (5.3%)	70 %	4
Grain	Oats, Flaked	0.4 kg (4.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	80 g	90 min	10 %
Boil	Lublin (Lubelski)	50 g	70 min	4 %
Aroma (end of boil)	Kent Goldings	30 g	5 min	5.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Danstar - Windsor Ale	Ale	Dry	22 g	Danstar