

# Rosyjska Ruletka

- Gravity **27 BLG**
- ABV ---
- IBU **86**
- SRM **45.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **43.8 liter(s)**
- Total mash volume **58.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **43.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8.6 kg (58.9%)	79 %	6
Grain	Monachijski	4.3 kg (29.5%)	80 %	16
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (3.4%)	73 %	120
Grain	Crystal II	0.2 kg (1.4%)	71 %	200
Grain	Strzegom Czekoladowy ciemny	0.5 kg (3.4%)	68 %	1200
Grain	Jęczmień palony	0.5 kg (3.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	150 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	60 min	4 %
Boil	Tradition	20 g	10 min	5.5 %
Boil	Hallertau	20 g	5 min	4.5 %