

rusek

- Gravity **25.1 BLG**
- ABV ---
- IBU **64**
- SRM **37**
- 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 **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (53.2%) | 80 % | 5 |
| Liquid Extract | ekstrakt słodowy Pale ale Bruntal | 1.7 kg (18.1%) | 90 % | 36 |
| Sugar | cukier | 0.7 kg (7.4%) | 100 % | 0 |
| Grain | Jęczmień palony | 0.5 kg (5.3%) | 55 % | 985 |
| Grain | Strzegom Pszeniczny | 0.5 kg (5.3%) | 81 % | 6 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (5.3%) | 68 % | 400 |
| Grain | Płatki owsiane | 0.5 kg (5.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Challenger | 100 g | 60 min | 5.8 % |
| Boil | East Kent Goldings | 50 g | 60 min | 5.21 % |
| Boil | East Kent Goldings | 50 g | 15 min | 5.21 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 22 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|-----------|
| Flavor | płatki dębowe | 50 g | Secondary | 21 day(s) |