

# Rusek

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **46**
- SRM **66**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.1 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **75 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **75 min** at **62C**
- Keep mash **15 min** at **76C**
- Sparge using **2 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC  |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Pale Malt (2 Row) UK        | 3.2 kg (79.6%)  | 78 %  | 6    |
| Grain | Caramel/Crystal Malt - 120L | 0.07 kg (1.7%)  | 72 %  | 236  |
| Grain | Briess - Chocolate Malt     | 0.1 kg (2.5%)   | 35 %  | 1100 |
| Grain | Black Barley (Roast Barley) | 0.45 kg (11.2%) | 35 %  | 1300 |
| Grain | Briess - Wheat Malt, White  | 0.2 kg (5%)     | 85 %  | 5    |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Challenger         | 25 g   | 60 min | 7 %        |
| Boil    | East Kent Goldings | 15 g   | 45 min | 5.1 %      |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 150 ml | Safale     |