

rusek

- Gravity **23.8 BLG**
- ABV ---
- IBU **57**
- SRM **68.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.7 liter(s)**
- Total mash volume **37 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|--------|------|
| Grain | Pale Malt (2 Row) Bel | 7.7 kg (83.2%) | 80 % | 6 |
| Grain | Jęczmień palony | 0.5 kg (5.4%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.35 kg (3.8%) | 68 % | 1200 |
| Grain | Special B Malt | 0.45 kg (4.9%) | 65.2 % | 315 |
| Grain | Briess - 2 Row Carapils Malt | 0.25 kg (2.7%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 10 % |
| Boil | East Kent Goldings | 34 g | 30 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11.5 g | Danstar |