

# Ruskaja

- Gravity **28.3 BLG**
- ABV ---
- IBU **98**
- SRM **135.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **60 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **66.6C**
- Add grains
- Keep mash **60 min** at **60C**
- Keep mash **0 min** at **78C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (19%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (19%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (19%)	79 %	22
Grain	Pszeniczny	1 kg (19%)	85 %	4
Grain	Strzegom Czekoladowy ciemny	1 kg (19%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (4.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.8 %
Boil	Marynka	50 g	30 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	2 g	Boil	15 min