

Ryhu v2

- Gravity **25.9 BLG**
- ABV ---
- IBU **98**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 6 kg (56.6%) | 79 % | 6 |
| Grain | Żytni | 1 kg (9.4%) | 85 % | 8 |
| Grain | Strzegom Czekoladowy ciemny | 0.7 kg (6.6%) | 68 % | 1200 |
| Liquid Extract | Briess LME - Pilsen Light | 1.7 kg (16%) | 78 % | 4 |
| Grain | Oats, Flaked | 0.4 kg (3.8%) | 80 % | 2 |
| Grain | Barley, Flaked | 0.2 kg (1.9%) | 70 % | 4 |
| Grain | Strzegom pszenica prażona | 0.6 kg (5.7%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 100 g | 60 min | 10.5 % |
| Boil | Marynka | 50 g | 30 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 500 ml | Safale |