

Rysik

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **53**
- SRM **59.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--|----------------|--------|-----|
| Grain | Diastatyczny | 2 kg (17.5%) | 81 % | 4 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 2 kg (17.5%) | 80 % | 20 |
| Grain | Żytni | 2 kg (17.5%) | 85 % | 8 |
| Grain | Karmelowy żytni Strzegom | 1 kg (8.8%) | 75 % | 150 |
| Grain | Castle Cafe | 1 kg (8.8%) | 75.5 % | 220 |
| Grain | Weyermann - Chocolate Rye | 0.5 kg (4.4%) | 20 % | 493 |
| Grain | Jęczmień palony | 0.5 kg (4.4%) | 20 % | 985 |
| Liquid Extract | Ekstrakt słodowy żytni | 2.4 kg (21.1%) | 80 % | 200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Magnum | 60 g | 90 min | 11.5 % |
| Boil | Challenger | 30 g | 20 min | 7 % |
| Boil | Challenger | 30 g | 5 min | 7 % |