

# Rysio

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **81**
- SRM **89.5**
- 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 **35.4 liter(s)**
- Total mash volume **47.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (42.4%)	80 %	5
Grain	Strzegom Monachijski typ II	4 kg (33.9%)	79 %	22
Grain	Strzegom Karmel 600	1 kg (8.5%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	1 kg (8.5%)	68 %	1200
Grain	Strzegom Barwiący	0.5 kg (4.2%)	68 %	1300
Grain	Jęczmień palony	0.3 kg (2.5%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	60 min	12.1 %
Boil	Marynka	60 g	60 min	8.6 %
Boil	Lublin (Lubelski)	25 g	15 min	4 %
Boil	Lublin (Lubelski)	30 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	33 g	Safale