

Dymny Rysio

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **61**
- SRM **42.9**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **35 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Słód Wędzony Steinbach | 5 kg (50%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 3 kg (30%) | 79 % | 16 |
| Grain | Słód owsiany Fawcett | 1 kg (10%) | 61 % | 5 |
| Grain | Black Barley (Roast Barley) | 0.5 kg (5%) | 55 % | 985 |
| Grain | Carafa II | 0.25 kg (2.5%) | 70 % | 812 |
| Grain | Czekoladowy | 0.25 kg (2.5%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Olejek ISO | 10 g | 60 min | 43 % |
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |