

# Piany Rusek

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **84**
- SRM **62.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **25.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.8 kg (64.4%)	80 %	5
Grain	Strzegom Monachijski typ II	0.73 kg (8.1%)	79 %	22
Grain	Caraaroma	1 kg (11.1%)	78 %	400
Grain	Briess - Dark Chocolate Malt	0.37 kg (4.1%)	50 %	1100
Grain	Strzegom Barwiący	0.5 kg (5.6%)	68 %	1300
Grain	Płatki owsiane	0.2 kg (2.2%)	60 %	3
Adjunct	Płatki żytnie	0.4 kg (4.4%)	60 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	30 min	12 %
Boil	Columbus/Tomahawk/Zeus	40 g	30 min	15.5 %
Boil	Styrian Golding	8 g	60 min	3.6 %
Boil	Saphir	40 g	30 min	3.9 %
Aroma (end of boil)	Sabro	30 g	10 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	23 g	Fermentis
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