

Rosyjska Ruletka

- Gravity **27 BLG**
- ABV ---
- IBU **86**
- SRM **45.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **43.8 liter(s)**
- Total mash volume **58.4 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **43.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 8.6 kg (58.9%) | 79 % | 6 |
| Grain | Monachijski | 4.3 kg (29.5%) | 80 % | 16 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (3.4%) | 73 % | 120 |
| Grain | Crystal II | 0.2 kg (1.4%) | 71 % | 200 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (3.4%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.5 kg (3.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 150 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 60 min | 4 % |
| Boil | Tradition | 20 g | 10 min | 5.5 % |
| Boil | Hallertau | 20 g | 5 min | 4.5 % |