

# Rosyjski Szpieg

- Gravity **25.1 BLG**
- ABV ---
- IBU **92**
- SRM **40**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7.8 kg (67.8%)	80 %	8
Grain	Special B Malt	0.6 kg (5.2%)	74 %	2
Grain	Strzegom Karmel 150	0.6 kg (5.2%)	75 %	201
Grain	Strzegom Karmel 600	0.5 kg (4.3%)	68 %	812
Grain	Strzegom Czekoladowy jasny	0.5 kg (4.3%)	68 %	400
Grain	Pszeniczny	0.2 kg (1.7%)	85 %	4
Grain	Jęczmień palony	0.2 kg (1.7%)	55 %	1333
Grain	Strzegom Czekoladowy ciemny	0.1 kg (0.9%)	60 %	1066
Sugar	Cukier	1 kg (8.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	30 min	7 %
Boil	Progress	50 g	30 min	5.5 %
Boil	Lublin (Lubelski)	50 g	5 min	4 %
Boil	lunga	85 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale