

# rusek

- Gravity **25.1 BLG**
- ABV ---
- IBU **64**
- SRM **37**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (53.2%)	80 %	5
Liquid Extract	ekstrakt słodowy Pale ale Bruntal	1.7 kg (18.1%)	90 %	36
Sugar	cukier	0.7 kg (7.4%)	100 %	0
Grain	Jęczmień palony	0.5 kg (5.3%)	55 %	985
Grain	Strzegom Pszeniczny	0.5 kg (5.3%)	81 %	6
Grain	Strzegom Czekoladowy jasny	0.5 kg (5.3%)	68 %	400
Grain	Płatki owsiane	0.5 kg (5.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	100 g	60 min	5.8 %
Boil	East Kent Goldings	50 g	60 min	5.21 %
Boil	East Kent Goldings	50 g	15 min	5.21 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	22 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	50 g	Secondary	21 day(s)