

# Rusek

---

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **46**
- SRM **66**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.1 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **75 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **75 min** at **62C**
- Keep mash **15 min** at **76C**
- Sparge using **2 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3.2 kg (79.6%)	78 %	6
Grain	Caramel/Crystal Malt - 120L	0.07 kg (1.7%)	72 %	236
Grain	Briess - Chocolate Malt	0.1 kg (2.5%)	35 %	1100
Grain	Black Barley (Roast Barley)	0.45 kg (11.2%)	35 %	1300
Grain	Briess - Wheat Malt, White	0.2 kg (5%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	7 %
Boil	East Kent Goldings	15 g	45 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Safale