

# Rusek

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- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **51**
- SRM **41.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.7 liter(s)**
- Total mash volume **45 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.2 kg (36.8%)	79 %	6
Grain	Strzegom Monachijski typ II	5 kg (43.9%)	79 %	22
Grain	Oats, Flaked	0.4 kg (3.5%)	80 %	2
Grain	Fawcett - Pszeniczny Czekoladowy	0.4 kg (3.5%)	73 %	1001
Grain	Barley, Flaked	0.35 kg (3.1%)	70 %	4
Grain	Black Barley (Roast Barley)	0.3 kg (2.6%)	55 %	985
Grain	Caraaroma	0.2 kg (1.8%)	78 %	400
Grain	Aromatic Malt	0.2 kg (1.8%)	78 %	51
Grain	Strzegom Karmel 300	0.2 kg (1.8%)	70 %	299
Dry Extract	WES ekstrakt słodowy jasny	0.15 kg (1.3%)	80 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	75 g	90 min	10 %
Aroma (end of boil)	Sybilla	40 g	2 min	3.5 %