

Rusek

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **84**
- SRM **52.3**
- 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 **90 min**
- Evaporation rate **17 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.2 liter(s)**
- Total mash volume **45.6 liter(s)**

Steps

- Temp **65 C**, Time **80 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **34.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.5 kg (33.6%)	80.5 %	2
Grain	Briess - Pale Ale Malt	4.5 kg (33.6%)	80 %	7
Grain	Briess - Roasted Barley	0.7 kg (5.2%)	55 %	591
Grain	Brown Malt (British Chocolate)	0.7 kg (5.2%)	70 %	128
Adjunct	Oats, Flaked	1.5 kg (11.2%)	80 %	2
Grain	Chocolate Malt light	0.5 kg (3.7%)	73 %	887
Sugar	Candi Sugar, Dark	0.5 kg (3.7%)	78.3 %	542
Grain	Special B Malt	0.5 kg (3.7%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	100 g	60 min	14.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	yeast nutrient	2.5 g	Boil	10 min

Notes

- Zacząć frlfermentacje od 15 stopni po tygodniu dojechać do 18 z tydzień przytrzymać a potem dojechać do 19. Fermentacji burzliwa minimum 3 tygodnie.
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