

# russessek

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- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **90**
- SRM **38.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.1 liter(s)**
- Total mash volume **42.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (23.4%)	80 %	5
Grain	Weyermann - Pale Ale Malt	5 kg (46.7%)	85 %	7
Grain	Weyermann - Carafa I	0.3 kg (2.8%)	70 %	690
Grain	Strzegom Pszeniczny	0.5 kg (4.7%)	81 %	6
Grain	czekoladowy żytni weyermann	0.3 kg (2.8%)	--- %	600
Grain	Strzegom Czekoladowy ciemny	0.3 kg (2.8%)	68 %	1200
Grain	Strzegom Monachijski typ II	1 kg (9.3%)	79 %	22
Grain	Płatki owsiane	0.8 kg (7.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	75 g	60 min	15.1 %
Boil	Warrior	25 g	30 min	15.1 %