

## Ryhu v2

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- Gravity **25.9 BLG**
- ABV ---
- IBU **98**
- SRM **40**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (56.6%)	79 %	6
Grain	Żytni	1 kg (9.4%)	85 %	8
Grain	Strzegom Czekoladowy ciemny	0.7 kg (6.6%)	68 %	1200
Liquid Extract	Briess LME - Pilsen Light	1.7 kg (16%)	78 %	4
Grain	Oats, Flaked	0.4 kg (3.8%)	80 %	2
Grain	Barley, Flaked	0.2 kg (1.9%)	70 %	4
Grain	Strzegom pszenica prażona	0.6 kg (5.7%)	70 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	10.5 %
Boil	Marynka	50 g	30 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	Safale