

## RYSIEK v2

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- Gravity **22.6 BLG**
- ABV ---
- IBU **28**
- SRM **40**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **33.3 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **24.3 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (55.6%)	79 %	6
Grain	Monachijski	2 kg (22.2%)	80 %	16
Grain	Caraaroma	0.5 kg (5.6%)	78 %	400
Grain	Caramunich Malt	0.5 kg (5.6%)	71.7 %	110
Grain	Oats, Flaked	0.5 kg (5.6%)	80 %	2
Grain	Weyermann - Carafa II	0.25 kg (2.8%)	70 %	837
Grain	Jęczmień palony	0.25 kg (2.8%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	22 g	60 min	8 %
Boil	Lublin (Lubelski)	50 g	60 min	4.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale