

żytni rys

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **80**
- SRM **57**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **21.4 liter(s)**

Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.2 liter(s)**
- Total mash volume **41.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **32.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **-1.6 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|------|
| Grain | Żytni | 2 kg (21.7%) | 85 % | 8 |
| Grain | Viking Pale Ale malt | 4 kg (43.5%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (10.9%) | 80 % | 16 |
| Grain | żyto prażone | 1 kg (10.9%) | 55 % | 1000 |
| Grain | Płatki żytnie | 0.8 kg (8.7%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (4.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 11 % |
| Boil | Puławski | 11 g | 60 min | 7.2 % |
| Boil | Sybilla | 34 g | 60 min | 6.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| WLP004 - Irish Ale Yeast | Ale | Slant | 600 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|---------------|------|-----------|-----------|
| Spice | płatki dębowe | 15 g | Secondary | 30 day(s) |
|-------|---------------|------|-----------|-----------|