

Kaszubski Rasputin

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **66**
- SRM **49.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **14.9 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **0.6 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (63%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (14%)	79 %	16
Grain	Karmelowy Czerwony	0.4 kg (5.6%)	75 %	59
Grain	Strzegom Czekoladowy jasny	0.3 kg (4.2%)	68 %	400
Grain	Carafa	0.3 kg (4.2%)	70 %	664
Grain	Jęczmień palony	0.34 kg (4.8%)	55 %	985
Grain	Płatki owsiane	0.3 kg (4.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	60 min	12.2 %
Boil	Sybilla	25 g	60 min	6.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale US-05	Ale	Slant	300 ml	Fermentis
--------------	-----	-------	--------	-----------