

Projekt RleSe

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **86**
- SRM **65**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Simpsons - Maris Otter | 5 kg (55.6%) | 81 % | 6 |
| Grain | Pszeniczny | 1 kg (11.1%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (11.1%) | 79 % | 10 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.75 kg (8.3%) | 73 % | 1001 |
| Grain | Special B Malt | 0.75 kg (8.3%) | 65.2 % | 315 |
| Grain | Jęczmień palony | 0.5 kg (5.6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Boil | Chinook | 30 g | 45 min | 13 % |
| Boil | lunga | 30 g | 30 min | 11 % |
| Boil | East Kent Goldings | 30 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 700 ml | Fermentis |
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |