

## Russian coke

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **52**
- SRM **67.5**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **15 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **2.5 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (40%)	80 %	5
Grain	Monachijski	1.75 kg (28%)	80 %	16
Grain	Pszeniczny	0.5 kg (8%)	85 %	4
Grain	Jęczmień palony	0.5 kg (8%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (4%)	73 %	1001
Grain	Karmelowy żytni Strzegom	0.25 kg (4%)	75 %	150
Grain	Castle Cafe	0.25 kg (4%)	75.5 %	480
Grain	Płatki owsiane	0.25 kg (4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	120 min	10 %
Boil	Lublin (Lubelski)	30 g	170 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe moczone w miodzie pitnym	20 g	Secondary	30 day(s)