

## Rysiu 25

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- Gravity **25.5 BLG**
- ABV ---
- IBU **95**
- SRM **131.5**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **2 %**
- Size with trub loss **15.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

### Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | Strzegom Pale Ale           | 3.5 kg (49.3%) | 79 %   | 6    |
| Grain | Strzegom Karmel 300         | 0.5 kg (7%)    | 70 %   | 299  |
| Grain | Żytni                       | 0.5 kg (7%)    | 85 %   | 8    |
| Grain | Jęczmień palony             | 0.7 kg (9.9%)  | 55 %   | 985  |
| Grain | Strzegom Czekoladowy jasny  | 0.3 kg (4.2%)  | 68 %   | 400  |
| Grain | Strzegom Czekoladowy ciemny | 0.7 kg (9.9%)  | 68 %   | 1200 |
| Grain | Oats, Flaked                | 0.4 kg (5.6%)  | 80 %   | 2    |
| Grain | Castle Cafe                 | 0.5 kg (7%)    | 75.5 % | 480  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 80 g   | 60 min | 10 %       |
| Boil    | Marynka | 20 g   | 30 min | 10 %       |

### Yeasts

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Dry         | 11 g          | Fermentis         |