

# Rosyjska ropa

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **85**
- SRM **53.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **45.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **33.3 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield  | EBC  |
|-------|-------------------------------|----------------|--------|------|
| Grain | Strzegom Pale Ale             | 5.7 kg (47.9%) | 79 %   | 6    |
| Grain | Słód Wędzony Steinbach        | 1 kg (8.4%)    | 77 %   | 5    |
| Grain | Kawowy Belgia                 | 0.5 kg (4.2%)  | 77 %   | 250  |
| Grain | Pszeniczny czekoladowy Anglia | 0.5 kg (4.2%)  | 72.7 % | 1000 |
| Grain | Palony Black Belgia           | 0.5 kg (4.2%)  | 73.5 % | 1300 |
| Grain | Wędzony buk Polska            | 1 kg (8.4%)    | 82 %   | 10   |
| Grain | Pszeniczny jasny Niemcy       | 1 kg (8.4%)    | 82 %   | 4.5  |
| Grain | Crystal Castlemalting         | 0.5 kg (4.2%)  | 78 %   | 150  |
| Grain | Karmelowy Jasny 30EBC         | 0.2 kg (1.7%)  | 75 %   | 30   |
| Grain | Płatki owsiane                | 0.5 kg (4.2%)  | 85 %   | 3    |
| Grain | Płatki jęczmienne 3-45 EBC    | 0.5 kg (4.2%)  | --- %  | 3    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 95 g   | 60 min | 8.8 %      |
| Boil    | Magnum  | 50 g   | 30 min | 11.5 %     |
| Boil    | Marynka | 50 g   | 10 min | 8.8 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 33 g   | Safale     |