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- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **80**
- SRM **40.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **-0.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Wędzony torfem       | 3 kg (46.9%)   | 81 %  | 7    |
| Grain | Viking Pale Ale malt        | 2.5 kg (39.1%) | 80 %  | 5    |
| Grain | Fawcett - Brown             | 0.5 kg (7.8%)  | 72 %  | 180  |
| Grain | Strzegom Czekoladowy 400    | 0.2 kg (3.1%)  | 68 %  | 400  |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.1%)  | 68 %  | 1200 |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 100 g  | 60 min | 5.1 %      |
| Boil    | Fuggles            | 100 g  | 15 min | 4.5 %      |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |