

# Bigus Stoutus

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **55**
- SRM **75.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **44.8 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **33.6 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (51.3%)	80 %	5
Grain	Strzegom Monachijski typ II	2.5 kg (21.4%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4.3%)	68 %	1200
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (4.3%)	73 %	1001
Grain	słód kawowy	0.5 kg (4.3%)	60 %	500
Grain	caramel aromatic	0.5 kg (4.3%)	70 %	180
Sugar	cukier biały	0.5 kg (4.3%)	100 %	0
Grain	Jęczmień palony	0.7 kg (6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	90 min	15.5 %
Boil	Target	10 g	10 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis f2	Ale	Dry	12 g	safbrew

Safale S-04	Ale	Slant	200 ml	Safale
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## Notes

- Jęczmien na kolor, f2 do refermentacji. Drozdze po coffee pale ale.  
*Jan 29, 2019, 1:06 PM*