

# Ciemna strona mocy

- Gravity **28.7 BLG**
- ABV ---
- IBU **80**
- SRM **99.2**
- 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 **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **1.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg (34.8%)	79 %	22
Grain	Strzegom Wiedeński	1.5 kg (26.1%)	79 %	10
Grain	Strzegom Karmel 30	1 kg (17.4%)	75 %	30
Grain	Żytni	0.5 kg (8.7%)	85 %	8
Grain	Jęczmień palony	0.25 kg (4.3%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.5 kg (8.7%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	70 min	13 %
Boil	Galena	40 g	80 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Kolsch	Ale	Liquid	1000 ml	Wyeast Labs

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	suszone śliwki	0.5 g	Secondary	15 day(s)