

Ciorny

- Gravity **25.1 BLG**
- ABV ---
- IBU ---
- SRM **67.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **4 %**
- Size with trub loss **15.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **18.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **18.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (75%)	85 %	7
Grain	caramunich II	0.2 kg (2.5%)	75 %	110
Grain	Caraaroma	0.1 kg (1.3%)	78 %	400
Grain	Carafa II	0.1 kg (1.3%)	70 %	812
Grain	Carafa special III	0.2 kg (2.5%)	70 %	1034
Grain	Weyermann - Pale Wheat Malt	0.3 kg (3.8%)	85 %	5
Grain	Jęczmień palony	0.2 kg (2.5%)	55 %	985
Grain	Special B Malt	0.3 kg (3.8%)	65.2 %	315
Grain	Melanoiden Malt	0.2 kg (2.5%)	80 %	39
Grain	Barley, Flaked	0.3 kg (3.8%)	70 %	4
Grain	Black (Patent) Malt	0.1 kg (1.3%)	55 %	985