

cmentarny

- Gravity **24.6 BLG**
- ABV ---
- IBU **109**
- SRM **56.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.9 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 4 kg (59.3%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 2 kg (29.6%) | 79 % | 22 |
| Grain | Weyermann - Carafa III | 0.25 kg (3.7%) | 70 % | 1024 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (3.7%) | 73 % | 1001 |
| Grain | Simpsons - Crystal Rye | 0.25 kg (3.7%) | 73 % | 177 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 50 g | 60 min | 17 % |
| Boil | Warrior | 20 g | 30 min | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|-------|--------|------------|
| us - 05 | Ale | Slant | 300 ml | --- |