

# CZARNA TARANTULA

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- Gravity **23.9 BLG**
- ABV ---
- IBU **120**
- SRM **40**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	4.95 kg (67.3%)	79 %	4
Grain	Strzegom Monachijski typ I	0.65 kg (8.8%)	79 %	16
Grain	Strzegom Karmel 150	0.25 kg (3.4%)	75 %	150
Grain	Jęczmień palony	0.5 kg (6.8%)	55 %	985
Grain	Pale Malt (2 Row) UK	1 kg (13.6%)	78 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	70 g	90 min	10 %
Boil	lunga	50 g	45 min	11 %
Boil	Lublin (Lubelski)	55 g	10 min	4 %
Boil	Sybilla	50 g	5 min	3.5 %

## Yeasts

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

## Extras

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

Type	Name	Amount	Use for	Time
Other	cukier kandyzowany	500 g	Boil	90 min