

# Czarny bigos

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **128**
- SRM **77.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **32 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **-4.7 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1.5 kg (18.8%)	79 %	16
Grain	Strzegom Wiedeński	1.5 kg (18.8%)	79 %	10
Grain	Viking Pale Ale malt	2 kg (25%)	80 %	5
Grain	Płatki owsiane	1 kg (12.5%)	60 %	3
Grain	Special B Malt	0.62 kg (7.8%)	65.2 %	350
Grain	Black (Patent) Malt - Castle	0.46 kg (5.8%)	55 %	1300
Grain	Fawcett - Pale Chocolate	0.25 kg (3.1%)	71 %	550
Grain	Special W Weyermann	0.25 kg (3.1%)	65.2 %	280
Grain	Carafa II	0.214 kg (2.7%)	70 %	1150
Grain	Castle - Coffee	0.13 kg (1.6%)	60 %	500
Grain	Fawcett - Brown	0.066 kg (0.8%)	72 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	34 g	60 min	13.9 %
Boil	lunga	50 g	60 min	12.2 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda	4.3 g	Mash	60 min

## Notes

- Zacieranie metodą Reiterated mash. W tym wypadku podzieliłem zasyp na dwie równe części.  
*Jun 26, 2022, 10:25 PM*