

czrnuch

- Gravity **21.6 BLG**
- ABV ---
- IBU **31**
- SRM **72.7**
- 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 **2.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13.7 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **68 C**, Time **30 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **68C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Strzegom Pale Ale | 2 kg (48.8%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (24.4%) | 79 % | 16 |
| Grain | Weyermann - Carafa I | 0.2 kg (4.9%) | 70 % | 690 |
| Grain | Weyermann - Carafa II | 0.2 kg (4.9%) | 70 % | 837 |
| Grain | Strzegom Karmel 600 | 0.3 kg (7.3%) | 68 % | 601 |
| Grain | Słód Kawowy 500 EBC | 0.2 kg (4.9%) | 75.5 % | 420 |
| Sugar | cukier | 0.2 kg (4.9%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 60 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 5 min | 4 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------|---------------|----------------|-------------|
| Flavor | platki debowe | 25 g | Secondary | 10 day(s) |