

## Dog A

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- Gravity **33.2 BLG**
- ABV ---
- IBU **81**
- SRM **40**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **36.1 liter(s)**

### Steps

- Temp **65 C**, Time **90 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	8 kg (62.9%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg (3.9%)	80 %	6
Grain	Oats, Flaked	1.38 kg (10.8%)	80 %	2
Grain	Simpsons - Crystal Dark	0.88 kg (6.9%)	74 %	158
Grain	Carafa	0.63 kg (5%)	70 %	664
Grain	Carafa III	0.63 kg (5%)	70 %	1034
Liquid Extract	Honey	0.7 kg (5.5%)	75 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Cascade	25 g	60 min	6 %
Boil	Fuggles	25 g	25 min	4.5 %
Boil	Fuggles	25 g	1 min	4.5 %
Boil	Magnum	30 g	60 min	13.5 %
Boil	Calypso	30 g	20 min	14.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	125 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Flavor	Ziarna kawy	30 g	Boil	25 min
Flavor	Ziarna kawy	30 g	Boil	1 min
Flavor	Chili (odmiana Naga Jolokia)	15 g	Secondary	7 day(s)
Flavor	Laska Wanilii	10 g	Secondary	7 day(s)