

## End Game

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **116**
- SRM **61.1**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **1.75 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **33 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **69 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **77.9C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **50 min** at **69C**
- Keep mash **30 min** at **72C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	7.8 kg (65%)	80 %	7
Grain	Płatki pszeniczne	1.2 kg (10%)	85 %	3
Grain	cookie	0.3 kg (2.5%)	80 %	50
Grain	Carafa III	0.5 kg (4.2%)	70 %	1034
Grain	Special B Malt	0.6 kg (5%)	65.2 %	315
Grain	special w	0.6 kg (5%)	65 %	300
Grain	Briess - Chocolate Malt	0.6 kg (5%)	60 %	690
Grain	Jęczmień palony	0.4 kg (3.3%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	150 g	60 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Liquid	300 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	kokos	50 g	Secondary	7 day(s)
Flavor	tonka	50 g	Secondary	7 day(s)
Flavor	płatki dębowe amerykańskie (koniak)	50 g	Secondary	7 day(s)

## Notes

- <https://www.piwo.org/forums/topic/14390-alderaan-brewery/page/15/?tab=comments#comment-501581>  
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