

# grabasz rev1

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- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **78**
- SRM **42.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **23.3 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (48.5%)	80 %	7
Grain	Monachijski	3 kg (36.4%)	80 %	16
Grain	Weyermann - Dehusked Carafa III	0.25 kg (3%)	70 %	1024
Grain	Weyermann - Chocolate Rye	0.25 kg (3%)	20 %	493
Grain	Weyermann - Chocolate Wheat	0.25 kg (3%)	74 %	788
Sugar	Candi Sugar, Amber	0.5 kg (6.1%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	60 g	90 min	13 %
Boil	Willamette	15 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	416.67 ml	Vika

## Notes

- Do polowy wisnie jakies 2-3 kg.  
Do drugiej polowy 0,5 kg candi sugar.  
*Jan 13, 2018, 4:27 PM*