

# Klon Yeti

- Gravity **22 BLG**
- ABV ---
- IBU **64**
- SRM **33.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **26.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	7.4 kg (83.1%)	79 %	4
Grain	Caramel/Crystal Malt - 120L	0.315 kg (3.5%)	72 %	236
Grain	Black (Patent) Malt	0.236435 kg (2.7%)	55 %	985
Grain	Briess - Chocolate Malt	0.236435 kg (2.7%)	60 %	690
Grain	Roasted Barley	0.24 kg (2.7%)	55 %	591
Grain	Briess - Rye Malt	0.238 kg (2.7%)	80 %	7
Grain	Wheat, Flaked	0.235 kg (2.6%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	38 g	60 min	13 %
Boil	Chinook	19 g	30 min	13 %
Aroma (end of boil)	Centennial	15 g	15 min	10.5 %
Aroma (end of boil)	Centennial	15 g	5 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	20 ml	White Labs