

# Mój pierwszy raz

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- Gravity **25.5 BLG**
- ABV ---
- IBU **84**
- SRM **55**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield  | EBC  |
|-------|-----------------------------|---------------|--------|------|
| Grain | Strzegom Wiedeński          | 5 kg (47.6%)  | 79 %   | 10   |
| Grain | Monachijski                 | 2 kg (19%)    | 80 %   | 16   |
| Grain | Strzegom Monachijski typ II | 1 kg (9.5%)   | 79 %   | 22   |
| Grain | Oats, Flaked                | 1 kg (9.5%)   | 80 %   | 2    |
| Grain | Strzegom Czekoladowy jasny  | 0.5 kg (4.8%) | 68 %   | 400  |
| Sugar | Milk Sugar (Lactose)        | 0.5 kg (4.8%) | 76.1 % | 0    |
| Grain | Carafa III                  | 0.2 kg (1.9%) | 70 %   | 1200 |
| Grain | Jęczmień palony             | 0.3 kg (2.9%) | 55 %   | 985  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | lunga   | 50 g   | 90 min | 11 %       |
| Aroma (end of boil) | Marynka | 25 g   | 30 min | 10 %       |
| Aroma (end of boil) | lunga   | 25 g   | 30 min | 11 %       |
| Boil                | Marynka | 25 g   | 15 min | 10 %       |
| Boil                | lunga   | 25 g   | 15 min | 11 %       |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-05 | Ale  | Slant | 300 ml | Safale     |

## Extras

| Type   | Name      | Amount | Use for | Time      |
|--------|-----------|--------|---------|-----------|
| Flavor | Oak Cubes | 50 g   | Primary | 10 day(s) |