

## PB sout

---

- Gravity **18.7 BLG**
- ABV ---
- IBU **19**
- SRM **38.2**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (74.6%)	79 %	6
Grain	Strzegom Karmel 30	1 kg (14.9%)	75 %	30
Grain	Strzegom Czekoladowy 400	0.5 kg (7.5%)	68 %	400
Grain	Carafa III	0.2 kg (3%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	25 g	50 min	5 %
Boil	Willamette	25 g	20 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us - 05	Ale	Dry	12 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Cocoa Nibs	50 g	Boil	0 min

Spice	peanut butter nie wiem ile??	300 g	Boil	10 min
-------	---------------------------------	-------	------	--------