

Piaski Syberii

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **114**
- SRM **37.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **72 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.1 kg (47.8%)	80 %	6
Grain	Czekoladowy jasny	1.2 kg (14%)	68 %	400
Liquid Extract	Gozdawa Pale Ale	1.7 kg (19.8%)	75 %	4
Grain	Cookie Malt	0.58 kg (6.8%)	75 %	50
Grain	Peat Smoked Malt	1 kg (11.7%)	74 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Z ekstraktu	20 g	60 min	7 %
Boil	Herkules	25 g	60 min	20 %
Boil	Herkules	25 g	30 min	20 %
Aroma (end of boil)	Marynka	20 g	5 min	8.8 %
Aroma (end of boil)	Simcoe	20 g	5 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	250 ml	Fermentis
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