

Pierwszy Król

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **93**
- SRM **52.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **63 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **75 min** at **63C**
- Keep mash **5 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (58.8%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (11.8%) | 79 % | 22 |
| Grain | Płatki owsiane | 0.5 kg (5.9%) | 60 % | 3 |
| Grain | Strzegom Czekoladowy jasny | 1 kg (11.8%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (3.5%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.3 kg (3.5%) | 55 % | 985 |
| Grain | Barley, Flaked | 0.4 kg (4.7%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 80 g | 60 min | 13.5 % |

Yeasts

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