

# Pladzyk I

- Gravity **28.3 BLG**
- ABV **13.7 %**
- IBU **41**
- SRM **71.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.3 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **70 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **70 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Carafa II	0.33 kg (4.6%)	70 %	812
Grain	Jęczmień palony	0.3 kg (4.2%)	55 %	985
Grain	Caraaroma	0.33 kg (4.6%)	78 %	400
Grain	Strzegom Karmel 150	0.63 kg (8.7%)	75 %	150
Grain	Czekoladowy	0.53 kg (7.3%)	60 %	788
Grain	Strzegom Monachijski typ II	0.2 kg (2.8%)	79 %	22
Grain	Pilznieński	2.5 kg (34.6%)	81 %	4
Grain	Briess - Pale Ale Malt	2 kg (27.7%)	80 %	7
Sugar	Milk Sugar (Lactose)	0.4 kg (5.5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	50 min	15.5 %
Boil	Magnum	10 g	50 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Slant	180 ml	Fermentum Mobile

## Notes

- Ciemne będę wrzucał na 30 minut przed końcem gotowania, co uważam za rozsądny kompromis.  
*Mar 20, 2018, 7:30 PM*