

# Reçe Górnika

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **97**
- SRM **33.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **42.8 liter(s)**
- Total mash volume **53 liter(s)**

## Steps

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

## Mash step by step

- Heat up **42.8 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **-3.1 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	1 kg (9.3%)	85 %	5
Grain	Weyermann - Pale Ale Malt	5 kg (46.7%)	85 %	7
Grain	Simpsons - Maris Otter	2 kg (18.7%)	81 %	8
Grain	Biscuit Malt	0.5 kg (4.7%)	79 %	45
Grain	Carahell	0.5 kg (4.7%)	77 %	26
Grain	Brown Malt (British Chocolate)	0.5 kg (4.7%)	70 %	128
Grain	Weyermann - Carafa I	0.7 kg (6.5%)	70 %	690
Sugar	Cane sugar unrefined	0.5 kg (4.7%)	78.3 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	140 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	34.5 g	Fermentis