

Ris z tego co zostało :) 22blg

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **17**
- SRM **37.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **34.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **79 C**, Time **10 min**

Mash step by step

- Heat up **25.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **79C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|------|
| Grain | wiking Red pale | 1.4 kg (16.2%) | 85 % | 60 |
| Grain | Caramel Viking malt pale | 1.8 kg (20.8%) | 75 % | 10 |
| Grain | Viking Pale Ale malt | 3 kg (34.7%) | 80 % | 5 |
| Grain | dekstrynowy | 2 kg (23.1%) | 60 % | 8 |
| Grain | Carafa III | 0.45 kg (5.2%) | 70 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Sybilla | 13 g | 60 min | 5.2 % |
| Boil | Columbus/Tomahawk/Zeus | 27 g | 60 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| Gozdawa - Pure Ale Yeast 7 | Ale | Dry | 29.7 g | Gozdawa |