

# SIR

- Gravity **22.8 BLG**
- ABV ---
- IBU **60**
- SRM **40**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale           | 5 kg (80%)    | 79 %  | 6    |
| Grain | Strzegom Monachijski typ II | 0.5 kg (8%)   | 79 %  | 22   |
| Grain | Strzegom Karmel 600         | 0.2 kg (3.2%) | 68 %  | 601  |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (4%)  | 68 %  | 1200 |
| Grain | Jęczmień palony             | 0.3 kg (4.8%) | 55 %  | 985  |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 60 min | 15.5 %     |
| Boil    | Target                 | 30 g   | 5 min  | 10.5 %     |

## Yeasts

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safale BE-256 | Ale  | Dry  | 11.5 g | Safale     |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |         |     |           |          |
|-------|---------|-----|-----------|----------|
| Spice | wanilia | 5 g | Secondary | 6 day(s) |
|-------|---------|-----|-----------|----------|