

# Stary Niedźwedź

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **58**
- SRM **35.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale Malteurop	6 kg (60%)	80 %	6
Grain	Słód Monachijski Malteurop	3 kg (30%)	78 %	9
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (5%)	73 %	120
Grain	Słód Carafa typ 3	0.3 kg (3%)	50 %	1400
Grain	Jęczmień palony	0.2 kg (2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	60 g	60 min	13.2 %
Aroma (end of boil)	East Kent Goldings	30 g	5 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Slant	600 ml	---