

test

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **48**
- SRM **41.8**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **68 C**, Time **100 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **100 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|--------------|-------|------|
| Grain | Strzegom Pale Ale + | 5.9 kg (59%) | 79 % | 6 |
| Grain | Monachijski Munich I Weyermann - | 2 kg (20%) | 79 % | 16 |
| Grain | Weyermann - Vienna Malt | 0.5 kg (5%) | 81 % | 8 |
| Grain | Strzegom Karmel 150 | 1 kg (10%) | 75 % | 150 |
| Grain | Fawcett - Pale Chocolate + | 0.2 kg (2%) | 71 % | 690 |
| Grain | Extra Black Bestmalz | 0.2 kg (2%) | 60 % | 1000 |
| Grain | Black Castle Malting + | 0.2 kg (2%) | 65 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | magnum | 50 g | 60 min | 11.5 % |
| Boil | Sybilla | 30 g | 15 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-------|--------|-----|
| Safale US-05 | Ale | Slant | 300 ml | --- |
|--------------|-----|-------|--------|-----|