

# Twaroże Deserowe

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **45**
- SRM **51.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **67 C**, Time **180 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **180 min** at **67C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	7 kg (70%)	78 %	6
Grain	Briess - Caracrytal Wheat Malt	0.5 kg (5%)	78 %	108
Grain	Weyermann - Carafa I	1 kg (10%)	70 %	690
Grain	Jęczmień palony	0.5 kg (5%)	55 %	985
Grain	Płatki owsiane	1 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	90 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	90 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	śliwki suszone w bourbonie	200 g	Secondary	10 day(s)

Flavor	płatki dębowe medium	100 g	Secondary	10 day(s)
Flavor	wanilia w laskach 2x	30 g	Secondary	10 day(s)