

# VIPER

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **44**
- SRM **51.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **36.8 liter(s)**
- Total mash volume **47.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **36.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **-0.6 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (76.2%)	80 %	5
Grain	Pszeniczny	1 kg (9.5%)	85 %	4
Grain	Strzegom Karmel 600	0.5 kg (4.8%)	68 %	600
Grain	Chocolate Malt (UK)	0.5 kg (4.8%)	73 %	880
Grain	Jęczmień palony	0.5 kg (4.8%)	55 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	60 min	12 %
Aroma (end of boil)	Challenger	50 g	15 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	0.5 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Płatki dębowe	30 g	Secondary	5 day(s)
Fining	mech tabl.	0.5 g	Boil	10 min