

Wysłodziny 2

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **41**
- SRM **67.8**
- 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 **110 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **20 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45.3 liter(s)**
- Total mash volume **60.4 liter(s)**

Steps

- Temp **67 C**, Time **120 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **45.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **120 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **-3 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (33.1%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 5 kg (33.1%) | 80 % | 4 |
| Grain | Płatki jęczmienne | 0.8 kg (5.3%) | 85 % | 3 |
| Grain | Carmel pale strzegom | 1 kg (6.6%) | 77 % | 8 |
| Grain | Strzegom Karmel 600 | 1 kg (6.6%) | 68 % | 601 |
| Grain | Carahell | 0.5 kg (3.3%) | 10 % | 26 |
| Grain | Caraaroma | 0.8 kg (5.3%) | 78 % | 400 |
| Grain | pszeniczny czekoladowy weyerman | 1 kg (6.6%) | 10 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US 05 | Ale | Slant | 500 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------|--------|---------|--------|
| Water Agent | H3PO4 | 10 g | Mash | 90 min |