

# wzógrzowy drummer

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **81**
- SRM **43.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **41.3 liter(s)**
- Total mash volume **55 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **41.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **0 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 8 kg (58.2%)   | 85 %  | 7   |
| Grain | Jęczmień palony           | 0.8 kg (5.8%)  | 55 %  | 985 |
| Grain | Weyermann - Chocolate Rye | 0.5 kg (3.6%)  | 20 %  | 493 |
| Grain | Płatki owsiane            | 0.8 kg (5.8%)  | 85 %  | 3   |
| Grain | Weyermann Caramunich 3    | 0.4 kg (2.9%)  | 76 %  | 150 |
| Grain | Carafa                    | 0.25 kg (1.8%) | 70 %  | 664 |
| Grain | Monachijski               | 2 kg (14.5%)   | 80 %  | 16  |
| Grain | Płatki pszeniczne         | 1 kg (7.3%)    | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 100 g  | 60 min | 13 %       |
| Boil    | Marynka | 50 g   | 60 min | 10 %       |

## Yeasts

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

|                       |     |       |        |             |
|-----------------------|-----|-------|--------|-------------|
| Wyeast - American Ale | Ale | Slant | 300 ml | Wyeast Labs |
|-----------------------|-----|-------|--------|-------------|

### Extras

| Type  | Name    | Amount | Use for | Time   |
|-------|---------|--------|---------|--------|
| Other | amylaza | 4 g    | Mash    | 75 min |