

**XXX**

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **93**
- SRM **75.2**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **67 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **24.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (61%)	80 %	4
Grain	Strzegom Karmel 600	1 kg (12.2%)	68 %	601
Grain	Strzegom Karmel 300	0.55 kg (6.7%)	70 %	299
Grain	Strzegom Karmel 150	0.5 kg (6.1%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (3%)	55 %	985
Grain	Carafa III	0.25 kg (3%)	70 %	1034
Grain	Słód pszeniczny Bestmalz	0.4 kg (4.9%)	82 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	70 g	50 min	13.5 %
Aroma (end of boil)	Cascade	40 g	20 min	6 %

Dry Hop	Cascade	20 g	14 day(s)	6 %
Dry Hop	Magnum	20 g	14 day(s)	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale