

# Zaduszne

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **53**
- SRM **52.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

## Fermentables

| Type           | Name                             | Amount        | Yield | EBC |
|----------------|----------------------------------|---------------|-------|-----|
| Grain          | Viking Pale Ale malt             | 5 kg (41%)    | 80 %  | 5   |
| Grain          | Strzegom Czekoladowy 400         | 0.5 kg (4.1%) | 68 %  | 400 |
| Grain          | Jęczmień palony                  | 0.5 kg (4.1%) | 55 %  | 985 |
| Adjunct        | Pszenica niesłodowana            | 1 kg (8.2%)   | 75 %  | 3   |
| Grain          | Płatki owsiane                   | 0.5 kg (4.1%) | 60 %  | 3   |
| Grain          | płatki jęczmienne                | 0.5 kg (4.1%) | 60 %  | 4   |
| Grain          | Caraaroma                        | 0.5 kg (4.1%) | 78 %  | 400 |
| Grain          | Słód Caramunich Typ II Weyermann | 0.5 kg (4.1%) | 73 %  | 120 |
| Grain          | Carafa                           | 0.5 kg (4.1%) | 70 %  | 664 |
| Sugar          | cukier                           | 1 kg (8.2%)   | --- % | --- |
| Liquid Extract | WES ekstrakt słodowy bursztynowy | 1.2 kg (9.8%) | 80 %  | 300 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey)  | 0.5 kg (4.1%) | 70 %  | 40  |

## Hops

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

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 25 ml  | Fermentum Mobile |

## Extras

| Type   | Name                                | Amount | Use for   | Time      |
|--------|-------------------------------------|--------|-----------|-----------|
| Flavor | Beczka dębowa<br>macerowana w winie | 50 g   | Secondary | 14 day(s) |
| Flavor | wanilia                             | 2 g    | Secondary | 14 day(s) |

### Notes

- 2 przekrojone wzdłuż łaski wanilii  
*Oct 28, 2023, 7:06 PM*