

# zsypki

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- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **100**
- SRM **50.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (51.4%)	80 %	5
Grain	Castle Cafe	0.1 kg (2.1%)	75.5 %	480
Grain	Carafa III	0.26 kg (5.3%)	70 %	1034
Grain	Strzegom Monachijski typ I	1 kg (20.6%)	79 %	16
Grain	Strzegom pszenica prażona	0.25 kg (5.1%)	70 %	1000
Grain	Strzegom Bursztynowy	0.25 kg (5.1%)	70 %	49
Grain	Płatki pszeniczne	0.5 kg (10.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Citra	20 g	30 min	12 %
Boil	Simcoe	10 g	0 min	13.2 %
Boil	Citra	10 g	0 min	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Slant	15 ml	Safale