

zsypki

- 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

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale | Slant | 15 ml | Safale |