grabasz rev1

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **78**
- SRM **42.8**
- 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 **120 min**
- Evaporation rate **15 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **23.3 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg *(48.5%)*	80 %	7
Grain	Monachijski	3 kg *(36.4%)*	80 %	16
Grain	Weyermann - Dehusked Carafa III	0.25 kg *(3%)*	70 %	1024
Grain	Weyermann - Chocolate Rye	0.25 kg *(3%)*	20 %	493
Grain	Weyermann - Chocolate Wheat	0.25 kg *(3%)*	74 %	788
Sugar	Candi Sugar, Amber	0.5 kg *(6.1%)*	78.3 %	148

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	60 g	90 min	13 %
Boil	Willamette	15 g	10 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	416.67 ml	Vika

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Do polowy wisnie jakies 2-3 kg.
  Do drugiej polowy 0,5 kg candi sugar.
  Jan 13, 2018, 4:27 PM