Mocny Stout

- Gravity **22.2 BLG**
- ABV **---**
- IBU **24**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **32.7 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg *(25.3%)*	81 %	4
Grain	Strzegom Pale Ale	2.5 kg *(25.3%)*	79 %	6
Grain	Strzegom Monachijski typ II	2 kg *(20.2%)*	79 %	22
Grain	Strzegom Karmel 300	0.3 kg *(3%)*	70 %	299
Grain	Strzegom Czekoladowy 400	0.8 kg *(8.1%)*	68 %	400
Grain	Jęczmień palony	1 kg *(10.1%)*	55 %	985
Grain	Oats, Flaked	0.8 kg *(8.1%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Slant	100 ml	Safbrew

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