Buntaj

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **67**
- SRM **41.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **12.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **16.3 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **12.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(63.2%)*	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg *(10.5%)*	79 %	16
Grain	Oats, Flaked	0.4 kg *(8.4%)*	80 %	2
Grain	Strzegom Czekoladowy ciemny	0.25 kg *(5.3%)*	68 %	1200
Grain	Castle Cafe	0.25 kg *(5.3%)*	75.5 %	480
Grain	Viking Cookie Malt	0.25 kg *(5.3%)*	72 %	50
Sugar	Milk Sugar (Lactose)	0.1 kg *(2.1%)*	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	70 min	13.5 %
Aroma (end of boil)	Azacca	15 g	10 min	14 %
Aroma (end of boil)	Galaxy	20 g	10 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentum

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