

Samiec Beta

- Gravity **22.5 BLG**
- ABV ---
- IBU **74**
- SRM **44.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.8 kg (46.9%)	85 %	7
Grain	Weyermann - Vienna Malt	2.2 kg (27.2%)	81 %	8
Grain	Fawcett - Crystal	0.4 kg (4.9%)	70 %	200
Grain	Special B	0.25 kg (3.1%)	75 %	350
Grain	Weyermann - Carafo I	0.3 kg (3.7%)	70 %	690
Grain	Strzegom Karmel 150	0.1 kg (1.2%)	75 %	150
Grain	Jęczmień palony	0.15 kg (1.9%)	55 %	985
Sugar	Cukier kandyzowany	0.9 kg (11.1%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	15 min	5.1 %
Boil	Iunga	70 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale S-04	Ale	Slant	250 ml	Safale
-------------	-----	-------	--------	--------