BREW FOR UKRAINE - VID SYANU DO DONU

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **51**
- SRM **37.6**
- 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 **120 min**
- Evaporation rate **15 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.97 kg *(79.2%)*	80 %	5
Grain	Caraaroma	0.38 kg *(4.3%)*	78 %	400
Grain	Carafa III	0.07 kg *(0.8%)*	70 %	1034
Grain	Słód Wędzony Steinbach	0.07 kg *(0.8%)*	80 %	5
Grain	Jęczmień palony	0.51 kg *(5.8%)*	55 %	985
Grain	Płatki owsiane	0.4 kg *(4.5%)*	60 %	3
Sugar	cukier	0.4 kg *(4.5%)*	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	45 g	90 min	7 %
Boil	Perle	15 g	60 min	7 %
Boil	Perle	20 g	30 min	7 %
Boil	Magnum	15 g	15 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	Fermentis

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Notes

- Cukier dodajemy na 20 min przed końcem gotowania.
  F. burz 21 dni w 20 C.
  F. cicha 14 dni w 20 C.
  Ref. 7 dni.
  Leżak. min. 5 miesięcy w temp. 12-14 C.
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