

CIACHO

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **42**
- SRM **55.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (57.6%)	79 %	6
Grain	Chocolate Malt (UK)	0.35 kg (3.7%)	73 %	887
Grain	Caraaroma	0.5 kg (5.2%)	78 %	400
Grain	Fawcett - Pszenny Czekoladowy	0.2 kg (2.1%)	73 %	1001
Grain	Jęczmień palony	0.5 kg (5.2%)	55 %	985
Grain	Płatki owsiane	0.5 kg (5.2%)	85 %	3
Grain	Fawcett - Amber	0.25 kg (2.6%)	78 %	160
Grain	Fawcett - Pale Chocolate	0.5 kg (5.2%)	71 %	600
Sugar	Cukier Brązowy	0.25 kg (2.6%)	--- %	---
Sugar	Laktoza	1 kg (10.5%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Wyeast - London Ale III	Ale	Slant	250 ml	Wyeast Labs
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