

# Czyszczenie Magazynu v 1.0

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **48**
- SRM **58.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Monachijski                 | 1 kg (18.7%)   | 80 %  | 16   |
| Grain | Strzegom Wiedeński          | 1.5 kg (28%)   | 79 %  | 10   |
| Grain | Jęczmień niestodowany       | 0.8 kg (14.9%) | 75 %  | 2    |
| Grain | Caraaroma                   | 0.7 kg (13.1%) | 78 %  | 400  |
| Grain | Caramel/Crystal Malt - 120L | 0.3 kg (5.6%)  | 72 %  | 160  |
| Grain | Carafa III                  | 0.16 kg (3%)   | 70 %  | 1034 |
| Grain | Briess - Pale Ale Malt      | 0.5 kg (9.3%)  | 80 %  | 7    |
| Grain | Jęczmień palony             | 0.4 kg (7.5%)  | 55 %  | 985  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | lunga                 | 15 g   | 60 min | 12.5 %     |
| Boil    | lunga                 | 15 g   | 30 min | 12.5 %     |
| Boil    | Saaz (Czech Republic) | 20 g   | 10 min | 4.3 %      |

## Yeasts

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

|             |     |       |        |        |
|-------------|-----|-------|--------|--------|
| Safale S-04 | Ale | Slant | 100 ml | Safale |
|-------------|-----|-------|--------|--------|

### Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Flavor | Laktoza           | 500 g  | Boil    | 15 min |
| Spice  | skórki pomarańczy | 20 g   | Boil    | 10 min |