Doberman

- Gravity **19.8 BLG**
- ABV **---**
- IBU **81**
- SRM **35.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **30 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **55 min**
- Temp **69 C**, Time **40 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **55 min** at **62C**
- Keep mash **40 min** at **69C**
- Keep mash **15 min** at **77C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	3.8 kg *(60.3%)*	79 %	4
Grain	Munich Malt	1 kg *(15.9%)*	80 %	18
Grain	Simpsons - Coffee Malt	0.2 kg *(3.2%)*	74 %	296
Grain	Briess - Wheat Malt, White	0.5 kg *(7.9%)*	85 %	5
Grain	Briess - Roasted Barley	0.2 kg *(3.2%)*	55 %	591
Grain	Carafa II	0.2 kg *(3.2%)*	70 %	812
Grain	Oats, Flaked	0.4 kg *(6.3%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Marynka	50 g	30 min	10 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

Yeasts

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Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Notes

- Jeszcze nie bylo warzone.
  Nov 15, 2015, 8:19 PM

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