

Pacificator

- Gravity **23 BLG**
- ABV ---
- IBU **32**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg (57.1%)	80 %	4
Grain	Monachijski	1 kg (14.3%)	80 %	16
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4
Grain	Strzegom Czekoladowy ciemny	0.4 kg (5.7%)	68 %	1200
Grain	Barwiący	0.2 kg (2.9%)	55 %	985
Grain	Barley, Flaked	0.4 kg (5.7%)	70 %	4
Grain	Simpsons - Crystal Dark	0.5 kg (7.1%)	74 %	158

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kohatu	30 g	60 min	6.6 %
Boil	Pacifica	25 g	30 min	4.8 %
Boil	Pacifica	25 g	10 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

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

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	10 min