Projekt Pojeb v 1.1

- Gravity **34.7 BLG**
- ABV **18.2 %**
- IBU **83**
- SRM **113.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **43.1 liter(s)**
- Total mash volume **57.5 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **43.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **-6.3 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	9.41 kg *(65.4%)*	79 %	6
Grain	BESTMALZ - Best Wheat Malt	1.28 kg *(8.9%)*	82 %	4
Grain	Strzegom Karmel 300	0.17 kg *(1.2%)*	70 %	299
Grain	Black (Patent) Malt	1.6 kg *(11.1%)*	55 %	985
Grain	Jęczmień palony	1.92 kg *(13.4%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	60 min	11.5 %
Aroma (end of boil)	Magnum	50 g	30 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Liquid	500 ml	Safale

Extras

Type	Name	Amount	Use for	Time

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

Flavor	kawa	25 g	Boil	5 min
Flavor	ziarna kakao	25 g	Boil	5 min
Flavor	kawa	25 g	Secondary	---
Flavor	ziarna kakao	25 g	Secondary	---
Flavor	płatki dębowe	50 g	Secondary	---