Przepis Piotra MI

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **85**
- SRM **65.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **28.9 liter(s)**

Steps

- Temp **64 C**, Time **90 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg *(36.4%)*	79 %	6
Grain	Strzegom Monachijski typ I	1.02 kg *(12.4%)*	79 %	16
Grain	Płatki owsiane	0.7 kg *(8.5%)*	85 %	3
Grain	Caraaroma	0.65 kg *(7.9%)*	78 %	400
Grain	Jęczmień palony	0.5 kg *(6.1%)*	55 %	985
Grain	Słód Caramunich Typ II Weyermann	0.65 kg *(7.9%)*	73 %	120
Grain	Weyermann - Carafa I	0.4 kg *(4.8%)*	70 %	690
Grain	Strzegom pszenica prażona	0.2 kg *(2.4%)*	70 %	1000
Grain	Viking Pale Ale malt	1.13 kg *(13.7%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem NZ (14,2)	45 g	60 min	15.3 %
Boil	Pacific Gem NZ (14,2)	20 g	30 min	15.3 %
Boil	Pacific Gem NZ (14,2)	30 g	2 min	15.3 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	17 g	Safale

Extras

Type	Name	Amount	Use for	Time
Other	Glukoza	1000 g	Boil	7 min
Dodane na 7 minut przed końcem gotowania				