

PROJEKT BECZKA 3.0

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **79**
- SRM **62.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **33.5 liter(s)**
- Total mash volume **46.4 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **33.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (50.4%)	80 %	5
Grain	Viking Wheat Malt	2 kg (15.5%)	83 %	5
Grain	Strzegom Czekoladowy jasny	1 kg (7.8%)	68 %	400
Grain	Strzegom Karmel 150	0.5 kg (3.9%)	75 %	150
Grain	Płatki owsiane	0.5 kg (3.9%)	60 %	3
Grain	Weyermann - Dehusked Carafa II	0.5 kg (3.9%)	20 %	837
Grain	Viking Wędzony torfem	1 kg (7.8%)	81 %	7
Grain	Strzegom Czekoladowy ciemny	0.5 kg (3.9%)	55 %	1200
na 20 minut				
Grain	Jęczmień prażony	0.4 kg (3.1%)	20 %	985
na 20 minut				

Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Magnum	90 g	60 min	13.5 %
Boil	Puławski	30 g	60 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis