

drewniak

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **79**
- SRM **58.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **62 C**, Time **30 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **60 min** at **65C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (45.5%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (30.3%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (7.6%)	79 %	10
Grain	Fawcett - Pszoniczny Czekoladowy	0.3 kg (4.5%)	73 %	1001
Grain	carafa special typ III	0.3 kg (4.5%)	70 %	1150
Grain	Caraaroma	0.3 kg (4.5%)	78 %	400
Grain	Carafa III	0.2 kg (3%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	60 min	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe macerowane	35 g	Secondary	21 day(s)