

Ivan Smith

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **55**
- SRM **57.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **8 %/h**
- Boil size **20.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **34.6 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **20.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (50.8%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (11.3%)	79 %	22
Grain	Pszeniczny	0.6 kg (6.8%)	85 %	4
Grain	Strzegom Karmel 200	0.75 kg (8.5%)	70 %	200
Grain	Strzegom Czekoladowy 1200	0.4 kg (4.5%)	68 %	1202
Grain	Strzegom Czekoladowy 400	0.3 kg (3.4%)	68 %	400
Grain	Castle Cafe	0.3 kg (3.4%)	75.5 %	480
Grain	Jęczmień palony	0.3 kg (3.4%)	55 %	985
Grain	Płatki owsiane	0.5 kg (5.6%)	85 %	3
Dry Extract	WES ekstrakt słodowy jasny	0.2 kg (2.3%)	80 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	55 g	45 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale US-05	Ale	Slant	200 ml	Fermentis
--------------	-----	-------	--------	-----------

Extras

Type	Name	Amount	Use for	Time
Spice	Wanilia	10 g	Secondary	15 day(s)
Flavor	Płatki dębowe	50 g	Secondary	15 day(s)