

# Black Bar

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- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **60**
- SRM **81.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **44.5 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **29.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | Strzegom Pale Ale           | 5 kg (33.7%)   | 79 %   | 6    |
| Grain | Weyermann - Smoked Malt     | 3 kg (20.2%)   | 81 %   | 6    |
| Grain | Słód Wędzony Steinbach      | 2 kg (13.5%)   | 80 %   | 5    |
| Grain | Pszeniczny                  | 1 kg (6.7%)    | 85 %   | 4    |
| Grain | Crystal                     | 0.6 kg (4%)    | 80 %   | 150  |
| Grain | Castle Cafe                 | 0.55 kg (3.7%) | 75.5 % | 480  |
| Grain | Strzegom Karmel 600         | 0.2 kg (1.3%)  | 68 %   | 601  |
| Grain | Jęczmień palony             | 0.5 kg (3.4%)  | 55 %   | 985  |
| Grain | Strzegom pszenica prażona   | 0.5 kg (3.4%)  | 70 %   | 1000 |
| Grain | Black (Patent) Malt         | 0.5 kg (3.4%)  | 55 %   | 985  |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (3.4%)  | 68 %   | 1200 |
| Grain | Barwiący                    | 0.5 kg (3.4%)  | 55 %   | 985  |

## Hops

| <b>Use for</b> | <b>Name</b> | <b>Amount</b> | <b>Time</b> | <b>Alpha acid</b> |
|----------------|-------------|---------------|-------------|-------------------|
| Boil           | Amarillo    | 20 g          | 70 min      | 9.5 %             |
| Boil           | Citra       | 20 g          | 70 min      | 12 %              |
| Boil           | Simcoe      | 20 g          | 70 min      | 13.2 %            |
| Boil           | El Dorado   | 20 g          | 70 min      | 15 %              |
| Boil           | Mosaic      | 20 g          | 79 min      | 10 %              |
| Dry Hop        | Amarillo    | 10 g          | 7 day(s)    | 9.5 %             |
| Dry Hop        | Citra       | 10 g          | 7 day(s)    | 12 %              |
| Dry Hop        | Simcoe      | 10 g          | 7 day(s)    | 13.2 %            |
| Dry Hop        | El Dorado   | 10 g          | 7 day(s)    | 15 %              |
| Dry Hop        | Mosaic      | 10 g          | 7 day(s)    | 10 %              |

### **Yeasts**

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale         | Dry         | 23 g          | Fermentis         |