

ChRIStmass

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **48**
- SRM **56.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.5 liter(s)**
- Total mash volume **39.3 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **29.5 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **90 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 4.75 kg (46%) | 80 % | 7 |
| Grain | Monachijski | 3 kg (29.1%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.45 kg (4.4%) | 55 % | 985 |
| Grain | Caraaroma | 0.39 kg (3.8%) | 78 % | 400 |
| Grain | Carafa | 0.3 kg (2.9%) | 70 % | 664 |
| Grain | Płatki owsiane | 0.3 kg (2.9%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (2.9%) | 68 % | 1200 |
| Sugar | Brown Sugar, Dark | 0.5 kg (4.8%) | 100 % | 99 |
| Grain | Simpsons - Coffee Malt | 0.33 kg (3.2%) | 74 % | 500 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 60 g | 90 min | 10 % |
| Boil | Lublin (Lubelski) | 60 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|--------|--------|--------------|
| Horondiall | Ale | Liquid | 100 ml | Omega Yerast |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------|--------|---------|--------|
| Spice | Przyprawa do piernika | 10 g | Boil | 10 min |
| Spice | Kardamon | 8 g | Boil | 10 min |
| Herb | Laska wanilii | 1 g | Boil | 10 min |