

# Cicha noc

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **87**
- SRM **47.9**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (49%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (9.8%)	79 %	16
Grain	Caraaroma	0.5 kg (4.9%)	78 %	400
Grain	Fawcett - Pale Caramalt	0.5 kg (4.9%)	78 %	15
Grain	Jęczmień palony	0.25 kg (2.5%)	55 %	985
Grain	Fawcett - Chocolate	0.25 kg (2.5%)	68 %	1200
Grain	Weyermann Specjal W	0.25 kg (2.5%)	68 %	300
Sugar	WES ekstrakt słodowy jasny	1.7 kg (16.7%)	80 %	10
Sugar	Cukier Muscovado	0.5 kg (4.9%)	100 %	---
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (2.5%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	75 g	60 min	13.5 %
Boil	Magnum	25 g	30 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	450 ml	Fermentis