

# Czarny dzik

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **47**
- SRM **33.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (76.9%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (11%)	79 %	22
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (3.3%)	73 %	1001
Grain	Karmelowy żytni Strzegom	0.2 kg (2.2%)	75 %	150
Grain	Jęczmień palony	0.2 kg (2.2%)	55 %	985
Grain	Płatki owsiane	0.4 kg (4.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13.5 %
Boil	Tettnang	30 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar