

# Czarny Rysiek

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **95**
- SRM **87.4**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.9 liter(s)**
- Total mash volume **45.2 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **33.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **5 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 (44.2%)	79 %	6
Grain	Płatki owsiane	0.4 kg (3.5%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (3.5%)	85 %	3
Grain	Strzegom Monachijski typ II	3 kg (26.5%)	79 %	22
Grain	Weyermann - Carafa III	0.5 kg (4.4%)	70 %	1024
Grain	Carafa Special III	1 kg (8.8%)	70 %	1400
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (4.4%)	73 %	1001
Grain	słód kawowy	0.5 kg (4.4%)	70 %	500

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	100 g	120 min	11.3 %
Boil	Chinook	25 g	15 min	11.3 %
Aroma (end of boil)	Chinook	25 g	10 min	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	płatki high vanilla	30 g	Secondary	15 day(s)

### Notes

- Czarne słody dzień wcześniej namoczone w wodzie, w dniu warzenia odsączone, woda użyta do zacierania (zakwaszenie) a odsączone słody dodane na 10 minut przed końcem zacierania  
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