

# czrnuch

- Gravity **21.6 BLG**
- ABV ---
- IBU **31**
- SRM **72.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13.7 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **68 C**, Time **30 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **68C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (48.8%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (24.4%)	79 %	16
Grain	Weyermann - Carafa I	0.2 kg (4.9%)	70 %	690
Grain	Weyermann - Carafa II	0.2 kg (4.9%)	70 %	837
Grain	Strzegom Karmel 600	0.3 kg (7.3%)	68 %	601
Grain	Słód Kawowy 500 EBC	0.2 kg (4.9%)	75.5 %	420
Sugar	cukier	0.2 kg (4.9%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	5 min	4 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Fermentis US-05	Ale	Slant	300 ml	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	platki debowe	25 g	Secondary	10 day(s)