

# Dark Days

---

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **94**
- SRM **49.3**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **1.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.5 kg (58.3%)	80 %	7
Grain	Munich Malt	1.5 kg (25%)	80 %	18
Grain	Oats, Flaked	0.5 kg (8.3%)	80 %	2
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (5%)	73 %	1150
Grain	Black Barley (Roast Barley)	0.2 kg (3.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	12.5 %
Boil	Magnum	40 g	15 min	12.5 %
Boil	Magnum	20 g	5 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Liquid	2000 ml	White Labs