

# Demon's slayer

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- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **98**
- SRM **60.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **41 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **30.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (48.8%)	80 %	5
Grain	Monachijski	2.5 kg (24.4%)	80 %	16
Grain	Fawcett - Dark Crystal	0.75 kg (7.3%)	71 %	300
Grain	Caramel/Crystal Malt - 10L	0.25 kg (2.4%)	75 %	20
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (4.9%)	73 %	1001
Grain	Płatki owsiane	0.5 kg (4.9%)	85 %	3
Grain	Jęczmień palony	0.5 kg (4.9%)	55 %	985
Grain	Carafa	0.25 kg (2.4%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Aroma (end of boil)	Fuggles	50 g	15 min	4.5 %
Boil	Warrior	50 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	23 g	Danstar

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min
Spice	wanillia	5 g	Secondary	14 day(s)

### Notes

- Fermentacja burzliwa: 21 dni w temp. 14-15 C  
 Fermentacja cicha: 21 dni w temp. 14-15 C  
 ilość dni teoretyczna, zobaczymy w praniu

72°C - 10 min - dodanie jęczmienia palonego i Carafa I  
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