

# Horus Blood

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **67**
- SRM **41.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **28.3 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **-0.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale souflet	3.7 kg (58.7%)	81 %	6
Grain	Strzegom Pilzneński	1 kg (15.9%)	80 %	4
Grain	Strzegom Pszeniczny	0.3 kg (4.8%)	81 %	6
Grain	Płatki owsiane	0.3 kg (4.8%)	85 %	3
Grain	Viking Malt Carmel Sweet	0.3 kg (4.8%)	70 %	60
Grain	Strzegom Karmel 600	0.3 kg (4.8%)	68 %	601
Grain	Fawcett - Pale Chocolate	0.3 kg (4.8%)	71 %	600
Grain	Strzegom Barwiący obłuszczony	0.1 kg (1.6%)	1 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	10.5 %
Boil	Oktawia	20 g	20 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Slant	300 ml	Danstar
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