

Horus Blood v #2

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **65**
- SRM **61.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **48.3 liter(s)**

Steps

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

Mash step by step

- Heat up **34.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (36.2%)	80 %	5
Grain	Strzegom Pilzneński	5 kg (36.2%)	80 %	4
Grain	Płatki owsiane	0.4 kg (2.9%)	85 %	3
Grain	Strzegom Karmel 150	1 kg (7.2%)	75 %	150
Grain	Bestmaltz special X	1 kg (7.2%)	75 %	350
Grain	Fawcett - Pale Chocolate	0.5 kg (3.6%)	10 %	600
Grain	Carafa III	0.5 kg (3.6%)	10 %	1034
Grain	Viking Malt Cookie	0.2 kg (1.4%)	70 %	70
Grain	Carafa II	0.2 kg (1.4%)	10 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	80 g	60 min	11.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	300 ml	fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	1 g	Boil	5 min
Other	płatki burbon	50 g	Secondary	30 day(s)
Other	płatki dąb	50 g	Secondary	30 day(s)