

# Katarzyna

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- Gravity **30 BLG**
- ABV ---
- IBU **78**
- SRM **42.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (53.8%)	80 %	5
Liquid Extract	WES ekstrakt słodowy jasny	2.9 kg (31.2%)	100 %	---
Grain	Black Barley (Roast Barley)	0.3 kg (3.2%)	55 %	985
Grain	Weyermann - Carafa I	0.3 kg (3.2%)	70 %	837
Grain	Weyermann - Carafa III	0.3 kg (3.2%)	70 %	1024
Grain	Barley, Flaked	0.5 kg (5.4%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	38 g	60 min	13.3 %
Boil	Magnum	50 g	60 min	11.5 %
Boil	Fuggles	50 g	60 min	4.5 %