

KUBIS II

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **159**
- SRM **98.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **76 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **76C**
- Keep mash **5 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (13.4%)	80 %	5
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.2 kg (16.1%)	90 %	621
Grain	Strzegom Czekoladowy ciemny	0.5 kg (6.7%)	68 %	1200
Grain	Strzegom Monachijski typ II	2 kg (26.8%)	79 %	22
Grain	Carafa III	1 kg (13.4%)	70 %	1034
Grain	Cara Gold Castlemalting	0.5 kg (6.7%)	78 %	120
Grain	Słód owsiany Fawcett	0.5 kg (6.7%)	61 %	5
Grain	Strzegom Barwiący	0.25 kg (3.4%)	68 %	1300
Sugar	Milk Sugar (Lactose)	0.5 kg (6.7%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	50 min	13.5 %
Boil	Polaris	100 g	20 min	19 %

Boil	Styrian Golding	50 g	10 min	3.6 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safake US-04	Ale	Slant	400 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	laska wanilii	50 g	Secondary	14 day(s)
Flavor	ziarna kakaowca	100 g	Secondary	21 day(s)