

# Iodołamacz

- Gravity **23.3 BLG**
- ABV ---
- IBU **81**
- SRM **40**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **44.8 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **68 C**, Time **120 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **34.8 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **64C**
- Keep mash **120 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	4 kg (40.2%)	81 %	8
Grain	BESTMALZ - Bestt Pale Ale	4 kg (40.2%)	80.5 %	6
Grain	Karmelowy żytni Strzegom	0.6 kg (6%)	75 %	150
Grain	Strzegom Czekoladowy 1200	0.2 kg (2%)	68 %	1202
Grain	Jęczmień palony	0.15 kg (1.5%)	55 %	985
Grain	Barley, Flaked	0.5 kg (5%)	70 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (5%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	10 %

Aroma (end of boil)	Lublin (Lubelski)	100 g	10 min	4 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
WLP099 - Super High Gravity Ale Yeast	Ale	Liquid	1000 ml	White Labs