

lul

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **33**
- SRM **54**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **6.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **7.7 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **5.1 liter(s)** of strike water to **82.5C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **80C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **6.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 1 kg (39.2%) | 80 % | 7 |
| Grain | Monachijski | 1.2 kg (47.1%) | 80 % | 16 |
| Grain | Strzegom Karmel 600 | 0.1 kg (3.9%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy 1200 | 0.05 kg (2%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.2 kg (7.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Target | 10 g | 60 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |