

Lwie Serce

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **51**
- SRM **56.7**
- 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 **100 min**
- Evaporation rate **10 %/h**
- Boil size **6.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **0.8 liter(s)** of **76C** water or to achieve **6.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 1 kg (41.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (20.8%) | 79 % | 16 |
| Grain | Caramunich® typ I | 0.2 kg (8.3%) | 73 % | 80 |
| Grain | Caraaroma | 0.2 kg (8.3%) | 78 % | 400 |
| Grain | Fawcett - Pale Chocolate | 0.2 kg (8.3%) | 71 % | 500 |
| Grain | Special W Malt | 0.2 kg (8.3%) | 65.2 % | 300 |
| Grain | Weyermann Pszeniczny Czekoladowy | 0.1 kg (4.2%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Galena | 15 g | 60 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---|--------|-----------|-----------|
| Other | ziarna tonka | 6 g | Secondary | 10 day(s) |
| Other | płatki dębowe marecowane w whisky | 20 g | Secondary | 10 day(s) |