

mój przepis

- Gravity **25.5 BLG**
- ABV ---
- IBU **88**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	5 kg (47.6%)	79 %	6.25
Grain	Strzegom Monachijski typ I	3.5 kg (33.3%)	79 %	16
Grain	Jęczmień palony	0.6 kg (5.7%)	72 %	500
Grain	Słód Caraaroma	0.5 kg (4.8%)	74 %	400
Grain	Słód Caramunich II	0.5 kg (4.8%)	73 %	90
Grain	słód Carafa I	0.4 kg (3.8%)	65 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	90 g	90 min	10.5 %
Boil	Lublin (Lubelski)	70 g	170 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	35 ml	White Labs