

## MS7

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- Gravity **29.6 BLG**
- ABV **14.5 %**
- IBU **93**
- SRM **49.6**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.8 liter(s)**
- Boil time **180 min**
- Evaporation rate **12 %/h**
- Boil size **20.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

### Steps

- Temp **62 C**, Time **90 min**

### Mash step by step

- Heat up **24.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (60.6%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (6.1%)	79 %	10
Grain	Pszeniczny	0.5 kg (6.1%)	85 %	4
Grain	Żytni	1 kg (12.1%)	85 %	8
Grain	Płatki owsiane	0.4 kg (4.8%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.4%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.15 kg (1.8%)	68 %	400
Grain	Weyermann - Carafa I	0.5 kg (6.1%)	70 %	900

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	10 %
Boil	Mosaic	30 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Slant	200 ml	White Labs