

NAFCIARZ V2

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **48**
- SRM **74.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **32.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.6 liter(s)**
- Total mash volume **38.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **28.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|------|
| Grain | Casle Malting Whisky Nature | 5 kg (49.8%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (14.9%) | 79 % | 16 |
| Grain | Viking Pale Ale malt | 0.5 kg (5%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (5%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 1 kg (10%) | 68 % | 1200 |
| Grain | Black (Patent) Malt | 0.5 kg (5%) | 55 % | 985 |
| Grain | Carafa III | 0.35 kg (3.5%) | 70 % | 1034 |
| Grain | Jęczmień palony | 0.2 kg (2%) | 55 % | 985 |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 0.5 kg (5%) | 90 % | 621 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Magnum | 50 g | 60 min | 13.5 % |
| Boil | East Kent Goldings | 50 g | 15 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| US05 | Ale | Slant | 400 ml | --- |