

# Nigeryjski książę

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **74**
- SRM **66.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **28.3 liter(s)**
- Total mash volume **39.5 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **28.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (57.5%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (8.8%)	79 %	22
Grain	Strzegom Pszeniczny	1 kg (8.8%)	81 %	6
Grain	Strzegom Karmel 150	1 kg (8.8%)	65 %	150
Grain	Caraaroma	0.5 kg (4.4%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.8 kg (7.1%)	60 %	1200
Grain	Jęczmień palony	0.5 kg (4.4%)	45 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	65 g	70 min	13.5 %
Boil	Mosaic	50 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Notes

- zwiększ zasyp o 1/3 i wysładzaj na stouta 11  
*Jul 11, 2018, 9:52 PM*