

No 1.1

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **59**
- SRM **36**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.6%)	68 %	1200
Grain	Viking Pale Ale malt	3 kg (53.6%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (35.7%)	79 %	22
Grain	Carafa III	0.2 kg (3.6%)	70 %	1034
Grain	Strzegom Karmel 300	0.2 kg (3.6%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew