

# Obywatel Kudłaty

- Gravity **28.9 BLG**
- ABV ---
- IBU **76**
- SRM **40**
- Style **Russian Imperial Stout**

## Batch size

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

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- liter(s) / kg
- Mash size --- liter(s)
- Total mash volume --- liter(s)

## Steps

- Temp **66 C**, Time **90 min**
- Temp **80 C**, Time **4 min**

## Mash step by step

- Heat up liter(s) of strike water to C
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **4 min** at **80C**
- Sparge using liter(s) of C water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 300	0.4 kg (4%)	70 %	300
Grain	Czekoladowy 400	0.2 kg (2%)	68 %	400
Grain	Pale Ale	4 kg (39.6%)	79 %	4
Grain	monachijski 1	1 kg (9.9%)	78 %	18
Grain	Caraaroma	0.5 kg (5%)	78 %	540
Grain	Jęczmień palony	0.4 kg (4%)	65 %	900
Grain	Weyermann - Carafa III Special	0.1 kg (1%)	65 %	1400
Grain	CastleMalting Whisky Nature	2 kg (19.8%)	85 %	3
Grain	Pszeniczny	1 kg (9.9%)	82 %	4
Adjunct	płatki owsiane	0.5 kg (5%)	70 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	80 min	11.2 %
Boil	Marynka	60 g	60 min	7.5 %
Boil	Lublin (Lubelski)	65 g	20 min	3.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	700 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki owsiane	500 g	Mash	70 min

## Notes

- Weyermann - Carafa III Special, karmel 300 bo mam  
May 9, 2015, 8:40 PM