

P O T Ę Ż N Y Golem

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **93**
- SRM **40.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (55.6%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (11.1%) | 85 % | 4 |
| Grain | Caraaroma | 0.5 kg (5.6%) | 78 % | 400 |
| Grain | Strzegom Czekoladowy 400 | 0.4 kg (4.4%) | 68 % | 400 |
| Grain | Strzegom Wiedeński | 0.7 kg (7.8%) | 79 % | 10 |
| Grain | Smoked Malt | 1 kg (11.1%) | 80 % | 18 |
| Grain | Jęczmień palony | 0.4 kg (4.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnat | 50 g | 75 min | 11.2 % |
| Boil | Marynka | 50 g | 75 min | 10 % |
| Boil | Sybilla | 40 g | 20 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale | Dry | 23 g | Safale |