

# Pierwszy Król

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **93**
- SRM **52.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

## Steps

- Temp **63 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **75 min** at **63C**
- Keep mash **5 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (58.8%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (11.8%)	79 %	22
Grain	Płatki owsiane	0.5 kg (5.9%)	60 %	3
Grain	Strzegom Czekoladowy jasny	1 kg (11.8%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.5%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (3.5%)	55 %	985
Grain	Barley, Flaked	0.4 kg (4.7%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	80 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis