

## puszap\_#43

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- Gravity **26.6 BLG**
- ABV ---
- IBU **43**
- SRM **44.4**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **17.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **25.1 liter(s)**
- Total mash volume **34.1 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **25.1 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	4 kg (44.6%)	80 %	5
Grain	Vienna Malt	1 kg (11.1%)	78 %	8
Grain	Munich Malt	1 kg (11.1%)	80 %	15
Grain	Biscuit Malt	0.5 kg (5.6%)	79 %	45
Grain	Simpsons - Peated Malt	0.5 kg (5.6%)	81 %	5
Grain	Caramel/Crystal Malt	0.5 kg (5.6%)	74 %	120
Grain	Pszeniczny	0.25 kg (2.8%)	85 %	4
Grain	Acid Malt	0.34 kg (3.8%)	58.7 %	6
Grain	Płatki owsiane	0.58 kg (6.5%)	85 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (1.7%)	73 %	1000
Grain	Jęczmień palony	0.15 kg (1.7%)	55 %	1500

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	45 min	6.5 %
Boil	East Kent Goldings	50 g	30 min	6.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP099 - Super High Gravity Ale Yeast	Ale	Liquid	200 ml	White Labs