

RED ALERT

- Gravity **27 BLG**
- ABV ---
- IBU **100**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **12 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **63 C**, Time **90 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **90 min** at **63C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 5 kg (62.5%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (12.5%) | 79 % | 22 |
| Grain | Strzegom Karmel 300 | 0.4 kg (5%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy jasny | 0.4 kg (5%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.5%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.4 kg (5%) | 55 % | 985 |
| Grain | Oats, Flaked | 0.2 kg (2.5%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.2 kg (2.5%) | 77 % | 4 |
| Grain | Barley, Flaked | 0.2 kg (2.5%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnat | 45 g | 60 min | 11.2 % |
| Boil | Marynka | 50 g | 50 min | 10.5 % |
| Boil | Sybilla | 25 g | 40 min | 6 % |
| Boil | Lomik | 25 g | 10 min | 4.6 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-05 | Ale | Dry | 11 g | Safale |