

SIR

- Gravity **22.8 BLG**
- ABV ---
- IBU **60**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (80%)	79 %	6
Grain	Strzegom Monachijski typ II	0.5 kg (8%)	79 %	22
Grain	Strzegom Karmel 600	0.2 kg (3.2%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (4.8%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Target	30 g	5 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-256	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
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Spice	wanilia	5 g	Secondary	6 day(s)
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