

sprzatanie

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **63**
- SRM **50.1**
- 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 **1 %/h**
- Boil size **14.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **67 C**, Time **120 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **120 min** at **67C**
- Sparge using **1.6 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (56.6%)	85 %	7
Grain	Monachijski	1 kg (18.9%)	80 %	16
Grain	Weyermann - Carafa II	0.2 kg (3.8%)	70 %	837
Grain	Caraaroma	0.2 kg (3.8%)	78 %	400
Grain	Jęczmień palony	0.5 kg (9.4%)	55 %	985
Grain	Płatki owsiane	0.2 kg (3.8%)	85 %	3
Grain	Biscuit Malt	0.2 kg (3.8%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	90 min	8 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	Safale