

## Test test test

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- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **70**
- SRM **54.5**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **37.1 liter(s)**
- Total mash volume **50.9 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **37.1 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.3 kg (53.1%)	80 %	5
Grain	Strzegom Monachijski typ II	3.1 kg (22.5%)	79 %	22
Grain	Barley, Flaked	1.35 kg (9.8%)	70 %	4
Grain	Carafa II Special	0.6 kg (4.4%)	70 %	812
Grain	Jęczmień palony	0.6 kg (4.4%)	55 %	985
Grain	Strzegom Karmel 150	0.4 kg (2.9%)	75 %	150
Grain	Carafa III Special	0.2 kg (1.5%)	70 %	1034
Grain	Strzegom Karmel 300	0.2 kg (1.5%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	75 min	6.5 %
Boil	Magnat	40 g	75 min	7.6 %
Boil	Sybilla	22 g	75 min	6.7 %

### Notes

- Na podstawie #30 <https://www.homebrewtalk.com/forum/threads/a-tribute-to-hunahpu.406876/>

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