

# Turbo Wania

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- Gravity **26.6 BLG**
- ABV ---
- IBU **52**
- SRM **52.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **22.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **44.2 liter(s)**

## Steps

- Temp **69 C**, Time **120 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **35 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **120 min** at **69C**
- Keep mash **15 min** at **76C**
- Sparge using **-3.2 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (20%)	80 %	5
Grain	Strzegom Pilzneński	5 kg (50%)	80 %	4
Grain	Viking Malt Caramel Pale	0.4 kg (4%)	80 %	8
Grain	Strzegom Karmel 600	0.4 kg (4%)	68 %	601
Grain	Fawcett - Pale Chocolate	0.5 kg (5%)	71 %	600
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (5%)	73 %	1001
Grain	Płatki owsiane	0.4 kg (4%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (5%)	76.1 %	0
Dry Extract	WES ekstrakt słodowy jasny	0.3 kg (3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat Polish hops	60 g	60 min	11.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US 05	Ale	Slant	400 ml	Safale