

Zagreus (#50A)

- Gravity **23.8 BLG**
- ABV ---
- IBU **70**
- SRM **39.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **75 min**

Mash step by step

- Heat up **23.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **75 min** at **68C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (58.1%)	82 %	5
Grain	Strzegom Czekoladowy jasny	0.25 kg (3.2%)	68 %	400
Grain	Strzegom pszenica prażona	0.2 kg (2.6%)	70 %	1000
Grain	Steinbach karmelowy ciemny	0.35 kg (4.5%)	80 %	115
Grain	Płatki owsiane	0.5 kg (6.5%)	85 %	3
Grain	Weyermann - Carapils	0.35 kg (4.5%)	78 %	4
Grain	Słód pszeniczny wędzony olchą	1 kg (12.9%)	80 %	3
Grain	Abbey Castle	0.3 kg (3.9%)	80 %	45
Grain	Black (Patent) Malt	0.3 kg (3.9%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Dry Hop	Cascade	50 g	5 day(s)	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-04	Ale	Dry	22 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe	25 g	Secondary	14 day(s)