

# ChRIStmass

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **48**
- SRM **56.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.5 liter(s)**
- Total mash volume **39.3 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **29.5 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **90 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.75 kg (46%)	80 %	7
Grain	Monachijski	3 kg (29.1%)	80 %	16
Grain	Jęczmień palony	0.45 kg (4.4%)	55 %	985
Grain	Caraaroma	0.39 kg (3.8%)	78 %	400
Grain	Carafa	0.3 kg (2.9%)	70 %	664
Grain	Płatki owsiane	0.3 kg (2.9%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.3 kg (2.9%)	68 %	1200
Sugar	Brown Sugar, Dark	0.5 kg (4.8%)	100 %	99
Grain	Simpsons - Coffee Malt	0.33 kg (3.2%)	74 %	500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	90 min	10 %
Boil	Lublin (Lubelski)	60 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Horondiall	Ale	Liquid	100 ml	Omega Yerast

## Extras

Type	Name	Amount	Use for	Time
Spice	Przyprawa do piernika	10 g	Boil	10 min
Spice	Kardamon	8 g	Boil	10 min
Herb	Laska wanilii	1 g	Boil	10 min