

# CIASTECZKOWYRIS

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **44**
- SRM **41.2**
- 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 **180 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield  | EBC  |
|-------|-----------------------------|---------------|--------|------|
| Grain | Castle Pale Ale             | 5 kg (40%)    | 80 %   | 8    |
| Grain | Żytni                       | 2 kg (16%)    | 85 %   | 8    |
| Grain | Strzegom Wiedeński          | 2 kg (16%)    | 79 %   | 10   |
| Grain | Strzegom Monachijski typ II | 1 kg (8%)     | 79 %   | 22   |
| Grain | Strzegom Monachijski typ I  | 0.7 kg (5.6%) | 79 %   | 16   |
| Grain | Carawheat (GR)              | 0.5 kg (4%)   | 68 %   | 79   |
| Grain | Carafa III                  | 0.5 kg (4%)   | 70 %   | 1034 |
| Grain | Special B Malt              | 0.3 kg (2.4%) | 65.2 % | 315  |
| Grain | Special W                   | 0.3 kg (2.4%) | 77 %   | 280  |
| Grain | Czekoladowy                 | 0.2 kg (1.6%) | 60 %   | 788  |

## Hops

| Use for | Name             | Amount | Time   | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil    | Hallertauer gold | 100 g  | 60 min | 7.8 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 22 g   | Safale     |