

# Ciemna strona mocy

- Gravity **28.7 BLG**
- ABV ---
- IBU **80**
- SRM **99.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **1.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ II | 2 kg (34.8%)   | 79 %  | 22   |
| Grain | Strzegom Wiedeński          | 1.5 kg (26.1%) | 79 %  | 10   |
| Grain | Strzegom Karmel 30          | 1 kg (17.4%)   | 75 %  | 30   |
| Grain | Żytni                       | 0.5 kg (8.7%)  | 85 %  | 8    |
| Grain | Jęczmień palony             | 0.25 kg (4.3%) | 55 %  | 985  |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (8.7%)  | 68 %  | 1200 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 10 g   | 70 min | 13 %       |
| Boil    | Galena  | 40 g   | 80 min | 12 %       |

## Yeasts

| Name            | Type | Form   | Amount  | Laboratory  |
|-----------------|------|--------|---------|-------------|
| Wyeast - Kolsch | Ale  | Liquid | 1000 ml | Wyeast Labs |

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name           | Amount | Use for   | Time      |
|--------|----------------|--------|-----------|-----------|
| Flavor | suszone śliwki | 0.5 g  | Secondary | 15 day(s) |