

City Stout na sterydach

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **66**
- SRM **66.2**
- 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 **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **37.5 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **26.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Maris Otter Crisp | 7 kg (65.4%) | 83 % | 6 |
| Grain | Płatki owsiane | 1 kg (9.3%) | 85 % | 3 |
| Grain | Special B Malt | 1 kg (9.3%) | 65.2 % | 315 |
| Grain | Weyermann - Chocolate Wheat | 1 kg (9.3%) | 74 % | 788 |
| Grain | Jęczmień palony | 0.7 kg (6.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 60 g | 90 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|-----------|
| Flavor | płatki dębowe | 50 g | Secondary | 15 day(s) |