

# 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)