

CPNT

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **59**
- SRM **42.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.9 kg (48.8%)	80 %	5
Grain	Monachijski	0.8 kg (10%)	80 %	16
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.5%)	68 %	400
Grain	Weyermann - Carafa II	0.2 kg (2.5%)	70 %	837
Grain	Strzegom Bursztynowy	0.8 kg (10%)	70 %	49
Grain	Chocolate Malt (UK)	0.4 kg (5%)	73 %	887
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (21.3%)	81 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	16 %
Aroma (end of boil)	Bramling	50 g	10 min	6.5 %
Boil	Admiral	50 g	10 min	12.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Lutra OYL-071	Ale	Slant	200 ml	FM
---------------	-----	-------	--------	----

Notes

- Warzenie 30.07
Blg początkowe 26.8

11.08 dodano 50g płatków dębowych, mocno opiekanych

Butelkowanie 03.09.2023. BLG końcowe 12, zaw. alk 9%
Jul 30, 2023, 10:21 PM