

# Czarny Papiesz

- Gravity **21.1 BLG**
- ABV ---
- IBU **117**
- SRM **98.3**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **1.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **34.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **20.6 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2.5 kg (18.2%)	79 %	16
Grain	Vienna Malt	2 kg (14.5%)	78 %	20
Grain	Viking Pale Ale malt	3.8 kg (27.6%)	80 %	6
Grain	Diastatyczny	0.75 kg (5.5%)	80 %	6
Grain	Strzegom Czekoladowy jasny	1 kg (7.3%)	68 %	400
Grain	Carafa III	0.5 kg (3.6%)	70 %	1400
Grain	Carafa II	0.16 kg (1.2%)	70 %	1200
Grain	Roasted Barley	0.8 kg (5.8%)	55 %	1000
Grain	Pszeniczny Czekoladowy	0.75 kg (5.5%)	73 %	1100
Grain	Karmelowy Czerwony	0.5 kg (3.6%)	75 %	59
Grain	Strzegom Karmel 150	0.5 kg (3.6%)	75 %	150
Grain	Strzegom Karmel 300	0.5 kg (3.6%)	70 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Merkur	60 g	60 min	14 %
Boil	Merkur	60 g	30 min	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
S-33 + S-04	Ale	Slant	500 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Phosphoric acid	5 g	Mash	90 min
Water Agent	Gips piwowarski	10 g	Mash	90 min

### Notes

- Z brzezki przedniej RIS.  
*Apr 18, 2017, 4:08 PM*