

# Czekorisia

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **36**
- SRM **34.5**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (69%)	81 %	4
Grain	Strzegom Pszeniczny	1 kg (13.8%)	81 %	6
Grain	Strzegom Karmel 300	0.3 kg (4.1%)	70 %	299
Grain	Castle Cafe	0.25 kg (3.4%)	75.5 %	480
Grain	Strzegom Czekoladowy jasny	0.25 kg (3.4%)	68 %	400
Grain	Strzegom pszenica prażona	0.25 kg (3.4%)	70 %	1000
Dry Extract	Suchy ekstrakt słodowy ciemny wes	0.2 kg (2.8%)	--- %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Slant	200 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Ziarna kakaowca	200 g	Secondary	7 day(s)