

Dark Days

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **94**
- SRM **49.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **1.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 3.5 kg (58.3%) | 80 % | 7 |
| Grain | Munich Malt | 1.5 kg (25%) | 80 % | 18 |
| Grain | Oats, Flaked | 0.5 kg (8.3%) | 80 % | 2 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (5%) | 73 % | 1150 |
| Grain | Black Barley (Roast Barley) | 0.2 kg (3.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 40 g | 60 min | 12.5 % |
| Boil | Magnum | 40 g | 15 min | 12.5 % |
| Boil | Magnum | 20 g | 5 min | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|--------|---------|------------|
| WLP007 - Dry English Ale Yeast | Ale | Liquid | 2000 ml | White Labs |