

## double pastry double fruit

- Gravity **24 BLG**
- ABV **11 %**
- IBU **52**
- SRM **51.5**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

### Steps

- Temp **72 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **82.4C**
- Add grains
- Keep mash **90 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Suflet Pale Ale malt	6 kg (60%)	80 %	5
Grain	Enzymatyczny Viking Malt	0.5 kg (5%)	76 %	7
Grain	Weyermann Specjal W	1 kg (10%)	68 %	300
Grain	castel malting - Chocolate Wheat	1 kg (10%)	74 %	788
Sugar	Milk Sugar (Lactose)	1.5 kg (15%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	90 min

Flavor	wiśnie	3500 g	Secondary	10 day(s)
--------	--------	--------	-----------	-----------