

# Estus

- Gravity **35.7 BLG**
- ABV ---
- IBU **102**
- SRM **52.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

## Steps

- Temp **62 C**, Time **90 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Sparge using **0.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (45.8%)	85 %	7
Grain	Strzegom Monachijski typ II	2 kg (30.5%)	79 %	22
Grain	Jęczmień palony	0.25 kg (3.8%)	55 %	985
Grain	Caraaroma	0.25 kg (3.8%)	78 %	400
Grain	Weyermann Caramunich 3	0.25 kg (3.8%)	76 %	150
Adjunct	Płatki pszeniczne	0.2 kg (3.1%)	85 %	3
Adjunct	Płatki owsiane	0.2 kg (3.1%)	85 %	3
Adjunct	Płatki orkiszowe	0.2 kg (3.1%)	80 %	4
Grain	Weyermann - Carafa I	0.2 kg (3.1%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	75 g	60 min	13.1 %
Aroma (end of boil)	Equinox	25 g	10 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's
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### Extras

Type	Name	Amount	Use for	Time
Spice	Płatki z beczki po Whisky	50 g	Secondary	14 day(s)