

## Heavy day

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **73**
- SRM **66.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **28.5 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                    | Amount        | Yield  | EBC  |
|-------|-------------------------|---------------|--------|------|
| Grain | Ireks pale ale          | 4 kg (40.8%)  | 85 %   | 5    |
| Grain | Ireks monachijski       | 2 kg (20.4%)  | 75 %   | 15   |
| Grain | Płatki pszeniczne       | 2 kg (20.4%)  | 85 %   | 3    |
| Grain | Carafa                  | 0.3 kg (3.1%) | 70 %   | 664  |
| Grain | Ireks Black malt        | 0.5 kg (5.1%) | 68 %   | 1200 |
| Grain | Jęczmień palony         | 0.1 kg (1%)   | 55 %   | 985  |
| Sugar | Candi Sugar, Dark       | 0.3 kg (3.1%) | 78.3 % | 542  |
| Grain | Ireks pszeniczny palony | 0.6 kg (6.1%) | 68 %   | 1200 |

### Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Iunga              | 30 g   | 60 min | 11 %       |
| Boil                | Simcoe             | 28.3 g | 30 min | 27 %       |
| Aroma (end of boil) | East Kent Goldings | 50 g   | 15 min | 5.1 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |     |     |      |        |
|-------------|-----|-----|------|--------|
| Safale S-04 | Ale | Dry | 30 g | Safale |
|-------------|-----|-----|------|--------|