

# Heretyk

- Gravity **23.6 BLG**
- ABV ---
- IBU **81**
- SRM **40**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **15 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **33.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	9 kg (75%)	79 %	6
Grain	Weyermann - Caramunich II	1 kg (8.3%)	73 %	110
Grain	Strzegom Karmel 600	1 kg (8.3%)	68 %	601
Grain	Weyermann - Carafa III	1 kg (8.3%)	65 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	12 %
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	12 %
Boil	Simcoe	50 g	35 min	13 %
Aroma (end of boil)	Jarrylo	30 g	25 min	15 %
Aroma (end of boil)	Jarrylo	40 g	10 min	15 %
Whirlpool	Summ	30 g	0 min	15 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	23 g	Safale

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Płatki Whisky	50 g	Secondary	30 day(s)