

Horus Blood v #2

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **65**
- SRM **61.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **48.3 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **34.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (36.2%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 5 kg (36.2%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (2.9%) | 85 % | 3 |
| Grain | Strzegom Karmel 150 | 1 kg (7.2%) | 75 % | 150 |
| Grain | Bestmaltz special X | 1 kg (7.2%) | 75 % | 350 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (3.6%) | 10 % | 600 |
| Grain | Carafa III | 0.5 kg (3.6%) | 10 % | 1034 |
| Grain | Viking Malt Cookie | 0.2 kg (1.4%) | 70 % | 70 |
| Grain | Carafa II | 0.2 kg (1.4%) | 10 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 80 g | 60 min | 11.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 300 ml | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|-----------|
| Fining | whirfloc | 1 g | Boil | 5 min |
| Other | płatki burbon | 50 g | Secondary | 30 day(s) |
| Other | płatki dąb | 50 g | Secondary | 30 day(s) |