

Iwan Groźny

- Gravity **24.6 BLG**
- ABV ---
- IBU **81**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **20 %**
- Size with trub loss **17.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **58 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **5 min** at **58C**
- Keep mash **30 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Munich Malt 20L	3 kg (33.3%)	74 %	39
Grain	Briess - Chocolate Malt	0.3 kg (3.3%)	60 %	690
Grain	Briess - Dark Chocolate Malt	0.3 kg (3.3%)	60 %	827
Grain	Caraaroma	0.2 kg (2.2%)	78 %	400
Grain	Strzegom pszenica prażona	0.2 kg (2.2%)	70 %	1000
Grain	Jęczmień palony	0.5 kg (5.6%)	55 %	985
Grain	Briess - Pale Ale Malt	3 kg (33.3%)	80 %	7
Adjunct	Briess - Oat Flakes	0.5 kg (5.6%)	80 %	5
Grain	Weyermann - Chocolate Wheat	1 kg (11.1%)	74 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	70 min	15.5 %

Boil	Citra	30 g	30 min	12 %
Boil	Chinook	30 g	10 min	13 %
Dry Hop	Citra	30 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
T-58	Ale	Dry	11.5 g	Fermentis
Safale S-04	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Płatki dębowe opalane	60 g	Secondary	21 day(s)