

# Katran

- Gravity **25.4 BLG**
- ABV ---
- IBU **80**
- SRM **40**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **36.4 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (48.1%)	85 %	7
Grain	Strzegom Monachijski typ II	2.5 kg (24%)	79 %	22
Grain	Carafa II	0.4 kg (3.8%)	70 %	812
Grain	Jęczmień palony	0.4 kg (3.8%)	55 %	985
Grain	Biscuit Malt	0.2 kg (1.9%)	79 %	45
Grain	Caramel/Crystal Malt - 120L	0.3 kg (2.9%)	72 %	236
Grain	Caraaroma	0.3 kg (2.9%)	78 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (2.9%)	73 %	1001
Grain	Oats, Flaked	0.5 kg (4.8%)	80 %	2
Grain	Strzegom pszeniczny	0.5 kg (4.8%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Chinook	60 g	60 min	13 %

Boil	Chinook	30 g	30 min	13 %
Boil	Fuggles	30 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	400 ml	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	wanilia	30 g	Secondary	7 day(s)
Flavor	płatki dębowe whisky	50 g	Secondary	7 day(s)

### Notes

- Słody palone w 45 minucie. Płatki moczone w whisky.  
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