

Kociot Diabła

- Gravity **29.8 BLG**
- ABV **14.7 %**
- IBU **77**
- SRM **90.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **150 min**
- Evaporation rate **10 %/h**
- Boil size **46 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **60.1 liter(s)**
- Total mash volume **84.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **15 min**
- Temp **74 C**, Time **5 min**

Mash step by step

- Heat up **60.1 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **74C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **46 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Słód Golden Ale	4 kg (16.6%)	80 %	12
Grain	Viking Pale Ale malt	4 kg (16.6%)	80 %	5
Grain	Viking Malt Wędzony Drewnem Dębowym	3 kg (12.5%)	81 %	10
Grain	Viking Malt Wędzony Torfem	3 kg (12.5%)	81 %	10
Grain	Viking Słód Monachijski Ciemny	2 kg (8.3%)	78 %	22
Grain	Viking Jęczmień Prażony	0.6 kg (2.5%)	70 %	900
Grain	Viking Pszenica Prażona	0.6 kg (2.5%)	70 %	1100
Grain	Viking Żyto Prażone	0.6 kg (2.5%)	65 %	1100
Grain	Viking Słód Czekoladowy Ciemny	1.5 kg (6.2%)	67 %	900
Grain	Viking Słód Czekoladowy Jasny	1 kg (4.2%)	68 %	375

Grain	Viking Słod Caramel Aromatic	0.5 kg (2.1%)	75 %	180
Grain	Viking Słod Caramel Sweet	0.5 kg (2.1%)	75 %	65
Grain	Viking Słod Karmelowy 600	1 kg (4.2%)	68 %	600
Grain	Viking Słod Karmelowy Żytni	0.75 kg (3.1%)	75 %	200
Grain	Viking Słod Dekstrynowy	1 kg (4.2%)	79 %	14

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10.5 %
Boil	Warrior Queen	50 g	60 min	6.3 %
Boil	Pacific Gem	50 g	60 min	15.3 %
Boil	Green Bullet	50 g	60 min	12.9 %