

## [M] New World Order

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- Gravity **30.2 BLG**
- ABV ---
- IBU **118**
- SRM **51.7**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

### Steps

- Temp **46 C**, Time **5 min**
- Temp **64 C**, Time **90 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **36 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **5 min** at **46C**
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **75C**
- Sparge using **0.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (50%)	80 %	5
Grain	Monachijski	3 kg (25%)	80 %	16
Grain	Oats, Flaked	1.2 kg (10%)	80 %	2
Grain	Karmelowy żytni Strzegom	1 kg (8.3%)	75 %	150
Grain	Simpsons - Coffee Malt	0.5 kg (4.2%)	74 %	296
Grain	Carafa III	0.3 kg (2.5%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	50 g	90 min	20.8 %
Boil	Polaris	50 g	30 min	20.8 %
Whirlpool	Simcoe	100 g	20 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Slant	500 ml	Danstar
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Oak Chips	50 g	Secondary	10 day(s)
Other	Nottingham	20 g	Bottling	---