

Mixer

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **43**
- SRM **36.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **37.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **70 C**, Time **50 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **70C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 6 kg (60.9%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 2 kg (20.3%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.7 kg (7.1%) | 75 % | 150 |
| Grain | Caramel/Crystal Malt - 20L | 0.2 kg (2%) | 75 % | 39 |
| Grain | Strzegom Czekoladowy 400 | 0.3 kg (3%) | 68 % | 400 |
| Grain | Carafa III | 0.15 kg (1.5%) | 70 % | 1034 |
| Sugar | Candi Sugar, Dark | 0.5 kg (5.1%) | 78.3 % | 542 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Polski mix | 100 g | 30 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |