

## mocarz

---

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **73**
- SRM **49.6**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **23.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.75 kg (44.2%)	80 %	5
Grain	Monachijski	2.63 kg (31%)	80 %	16
Grain	Jęczmień palony	0.45 kg (5.3%)	55 %	985
Grain	Caraaroma	0.38 kg (4.5%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.38 kg (4.5%)	73 %	120
Grain	Carafa	0.3 kg (3.5%)	70 %	664
Adjunct	Płatki pszeniczne	0.3 kg (3.5%)	85 %	3
Adjunct	Płatki owsiane	0.3 kg (3.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	75 g	90 min	10 %
Boil	Lublin (Lubelski)	75 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

WLP004 - Irish Ale Yeast	Ale	Liquid	150 ml	White Labs
--------------------------	-----	--------	--------	------------