

Mocny Stout

- Gravity **22.2 BLG**
- ABV ---
- IBU **24**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **32.7 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (25.3%) | 81 % | 4 |
| Grain | Strzegom Pale Ale | 2.5 kg (25.3%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 2 kg (20.2%) | 79 % | 22 |
| Grain | Strzegom Karmel 300 | 0.3 kg (3%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy 400 | 0.8 kg (8.1%) | 68 % | 400 |
| Grain | Jęczmień palony | 1 kg (10.1%) | 55 % | 985 |
| Grain | Oats, Flaked | 0.8 kg (8.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safbrew S-33 | Ale | Slant | 100 ml | Safbrew |