

# 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    |