

## Mój pierwszy raz

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- Gravity **25.5 BLG**
- ABV ---
- IBU **84**
- SRM **55**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **36 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **26 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (47.6%)	79 %	10
Grain	Monachijski	2 kg (19%)	80 %	16
Grain	Strzegom Monachijski typ II	1 kg (9.5%)	79 %	22
Grain	Oats, Flaked	1 kg (9.5%)	80 %	2
Grain	Strzegom Czekoladowy jasny	0.5 kg (4.8%)	68 %	400
Sugar	Milk Sugar (Lactose)	0.5 kg (4.8%)	76.1 %	0
Grain	Carafa III	0.2 kg (1.9%)	70 %	1200
Grain	Jęczmień palony	0.3 kg (2.9%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	90 min	11 %
Aroma (end of boil)	Marynka	25 g	30 min	10 %
Aroma (end of boil)	lunga	25 g	30 min	11 %
Boil	Marynka	25 g	15 min	10 %
Boil	lunga	25 g	15 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	300 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Oak Cubes	50 g	Primary	10 day(s)