

moj_stout

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **99**
- SRM **78.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **41.6 liter(s)**

Steps

- Temp **66 C**, Time **100 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **31.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **100 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 6.5 kg (62.5%) | 85 % | 7 |
| Grain | Płatki owsiane | 1.1 kg (10.6%) | 85 % | 3 |
| Grain | Jęczmień palony | 1 kg (9.6%) | 55 % | 985 |
| Grain | Aroma CastleMalting | 0.7 kg (6.7%) | 78 % | 100 |
| Grain | Carafa III | 0.5 kg (4.8%) | 70 % | 1034 |
| Grain | Strzegom Czekoladowy ciemny | 0.6 kg (5.8%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Boil | lunga | 30 g | 60 min | 11 % |
| Aroma (end of boil) | lunga | 30 g | 30 min | 11 % |
| Aroma (end of boil) | Magnum | 30 g | 30 min | 13.5 % |
| Whirlpool | Amarillo | 30 g | 0 min | 9.5 % |
| Whirlpool | Summit | 30 g | 0 min | 17 % |
| Whirlpool | Chinook | 30 g | 0 min | 13 % |