

Mustang

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **72**
- SRM **47**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (55.6%)	81 %	6
Grain	Fawcett - Pale Crystal	0.25 kg (4.6%)	72.8 %	90
Grain	Wheat, Roasted	0.5 kg (9.3%)	54.3 %	400
Grain	Chocolate Malt (UK)	0.25 kg (4.6%)	73 %	450
Grain	Briess - Roasted Barley	0.25 kg (4.6%)	55 %	591
Grain	roasted rye	0.25 kg (4.6%)	55 %	200
Grain	Płatki owsiane	0.2 kg (3.7%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (3.7%)	85 %	3
Grain	Peat Smoked Malt	0.5 kg (9.3%)	74 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Magnum	15 g	30 min	13.5 %
Boil	Magnum	15 g	15 min	13.5 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	50 g	Secondary	21 day(s)