

# Nero

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **59**
- SRM **85.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.1 liter(s)**
- Total mash volume **42.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **32.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **60 min** at **67C**
- Sparge using **-0.6 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount         | Yield | EBC  |
|-------|--|----------------|-------|------|
| Grain | Viking Pilsner malt                    | 7 kg (65.4%)   | 82 %  | 4    |
| Grain | Viking Wheat Malt                      | 1 kg (9.3%)    | 83 %  | 5    |
| Grain | Viking Malt<br>Wędzony Brzoza          | 0.25 kg (2.3%) | 82 %  | 10   |
| Grain | Viking Malt<br>Wędzony Jabłonia        | 0.25 kg (2.3%) | 82 %  | 10   |
| Grain | Strzegom Karmel<br>300                 | 0.25 kg (2.3%) | 70 %  | 299  |
| Grain | Strzegom Karmel<br>600                 | 0.25 kg (2.3%) | 68 %  | 601  |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 1 kg (9.3%)    | 73 %  | 1001 |
| Grain | Strzegom<br>Czekoladowy ciemny         | 0.2 kg (1.9%)  | 68 %  | 1200 |
| Grain | Jęczmień palony                        | 0.5 kg (4.7%)  | 55 %  | 985  |

## Hops

| Use for    | Name    | Amount | Time   | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | Magnat  | 50 g   | 60 min | 11.2 %     |
| Boil       | Sybilla | 50 g   | 15 min | 3.5 %      |

|      |                   |      |        |     |
|------|-------------------|------|--------|-----|
| Boil | Lublin (Lubelski) | 50 g | 10 min | 4 % |
|------|-------------------|------|--------|-----|

## Yeasts

| Name           | Type | Form  | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| Danny favorite | Ale  | Slant | 500 ml | wyeast     |