

# P O T Ę Ż N Y Golem

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **93**
- SRM **40.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (55.6%)	80 %	4
Grain	Pszeniczny	1 kg (11.1%)	85 %	4
Grain	Caraaroma	0.5 kg (5.6%)	78 %	400
Grain	Strzegom Czekoladowy 400	0.4 kg (4.4%)	68 %	400
Grain	Strzegom Wiedeński	0.7 kg (7.8%)	79 %	10
Grain	Smoked Malt	1 kg (11.1%)	80 %	18
Grain	Jęczmień palony	0.4 kg (4.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	75 min	11.2 %
Boil	Marynka	50 g	75 min	10 %
Boil	Sybilla	40 g	20 min	3.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	23 g	Safale