

## P23

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **112**
- SRM **36.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.8 kg (56.6%)	85 %	7
Grain	Strzegom Monachijski typ II	1.7 kg (34.3%)	79 %	22
Grain	Karmelowy żytni Strzegom	0.15 kg (3%)	75 %	150
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (3%)	73 %	1001
Grain	Weyermann - Carafa III	0.15 kg (3%)	70 %	1024

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	35 g	60 min	15.5 %
Boil	Warrior	15 g	30 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---