

## PB sout 10 I

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- Gravity **18.7 BLG**
- ABV ---
- IBU **18**
- SRM **38.2**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **10.1 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount         | Yield | EBC  |
|-------|--------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale        | 2.5 kg (74.6%) | 79 %  | 6    |
| Grain | Strzegom Karmel 30       | 0.5 kg (14.9%) | 75 %  | 30   |
| Grain | Strzegom Czekoladowy 400 | 0.25 kg (7.5%) | 68 %  | 400  |
| Grain | Carafa III               | 0.1 kg (3%)    | 70 %  | 1034 |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Willamette | 12.5 g | 50 min | 5 %        |
| Boil    | Willamette | 12.5 g | 20 min | 5 %        |

### Yeasts

| Name    | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| us - 05 | Ale  | Dry  | 6 g    | ---        |

### Extras

| Type  | Name       | Amount | Use for | Time  |
|-------|------------|--------|---------|-------|
| Spice | Cocoa Nibs | 25 g   | Boil    | 0 min |

|       |                                 |       |      |        |
|-------|---------------------------------|-------|------|--------|
| Spice | peanut butter nie<br>wiem ile?? | 150 g | Boil | 10 min |
|-------|---------------------------------|-------|------|--------|