

## Plum madness

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- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **66**
- SRM **53.9**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **29.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	2 kg (19.6%)	80 %	6
Grain	Strzegom Pilzneński	2 kg (19.6%)	80 %	4
Grain	Strzegom Karmel 150	1.2 kg (11.8%)	75 %	150
Grain	Briess - Extra Special Malt	0.5 kg (4.9%)	73 %	256
Grain	Płatki owsiane	0.5 kg (4.9%)	85 %	3
Grain	Strzegom Czekoladowy jasny	0.25 kg (2.5%)	68 %	400
Grain	Strzegom Czekoladowy 1200	0.5 kg (4.9%)	68 %	1202
Grain	Pszeniczny	1 kg (9.8%)	85 %	4
Grain	Jęczmień palony	0.25 kg (2.5%)	55 %	985
Grain	Caraaroma	0.2 kg (2%)	78 %	400
Liquid Extract	WES ekstrakt słodowy jasny	1.8 kg (17.6%)	80 %	---

### Hops

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

Boil	Chinook	10 g	30 min	13 %
Boil	Magnum	30 g	30 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US -05	Ale	Slant	200 ml	Safale