

Prawie jak Yeti

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **54**
- SRM **48.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **34.2 liter(s)**

Steps

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

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	6.9 kg (80.8%)	81 %	5
Grain	Caraaroma	0.45 kg (5.3%)	78 %	400
Grain	Czekoladowy	0.34 kg (4%)	60 %	788
Grain	Carafa III	0.34 kg (4%)	70 %	1034
Grain	Jęczmień palony	0.28 kg (3.3%)	55 %	985
Grain	Płatki pszeniczne	0.23 kg (2.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	31 g	60 min	13 %
Boil	Chinook	16 g	30 min	13 %
Aroma (end of boil)	Centennial	14 g	15 min	10.5 %
Aroma (end of boil)	Centennial	14 g	5 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	150 ml	Safale