

Projekt Beczka #2

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **82**
- SRM **55.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (56.7%)	79 %	6
Grain	Płatki owsiane	0.5 kg (5.2%)	85 %	3
Grain	Fawcett - Chocolate Malt	0.75 kg (7.7%)	60 %	690
Grain	Castle Cafe	0.5 kg (5.2%)	75.5 %	480
Grain	Weyermann - Dehusked Carafa III	0.25 kg (2.6%)	70 %	1024
Grain	Weyermann Caramunich 3	0.5 kg (5.2%)	76 %	150
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (17.5%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	500 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Syrop klonowy	300 g	Primary	21 day(s)
Flavor	Ziarna kakaowca	250 g	Secondary	7 day(s)
Flavor	Wanilia 2 laski	3 g	Secondary	7 day(s)
Flavor	Kawa	100 g	Secondary	3 day(s)