

# PROJEKT BECZKA 3.0

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **51**
- SRM **62.6**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (51.3%)	80 %	5
Grain	Viking Wheat Malt	2.2 kg (18.8%)	83 %	5
Grain	Strzegom Czekoladowy jasny	0.9 kg (7.7%)	68 %	400
Grain	Strzegom Karmel 150	0.43 kg (3.7%)	75 %	150
Grain	Płatki owsiane	0.43 kg (3.7%)	60 %	3
Grain	Weyermann - Dehusked Carafa II	0.43 kg (3.7%)	20 %	837
Grain	Viking Wędzony torfem	0.5 kg (4.3%)	81 %	7
Grain	Strzegom Czekoladowy ciemny	0.43 kg (3.7%)	55 %	1200
na 20 minut				
Grain	Jęczmień prażony	0.35 kg (3%)	20 %	985
na 20 minut				

## Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Magnat	80 g	60 min	11.2 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	800 ml	Lallemand