

PROJEKT BECZKA 3.0

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **79**
- SRM **62.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **33.5 liter(s)**
- Total mash volume **46.4 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 **33.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|-----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 6.5 kg (50.4%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 2 kg (15.5%) | 83 % | 5 |
| Grain | Strzegom Czekoladowy jasny | 1 kg (7.8%) | 68 % | 400 |
| Grain | Strzegom Karmel 150 | 0.5 kg (3.9%) | 75 % | 150 |
| Grain | Płatki owsiane | 0.5 kg (3.9%) | 60 % | 3 |
| Grain | Weyermann - Dehusked Carafa II | 0.5 kg (3.9%) | 20 % | 837 |
| Grain | Viking Wędzony torfem | 1 kg (7.8%) | 81 % | 7 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (3.9%) | 55 % | 1200 |
| na 20 minut | | | | |
| Grain | Jęczmień prażony | 0.4 kg (3.1%) | 20 % | 985 |
| na 20 minut | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

| | | | | |
|------|----------|------|--------|--------|
| Boil | Magnum | 90 g | 60 min | 13.5 % |
| Boil | Puławski | 30 g | 60 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |