

## R#3 (CzteryDziesiątka)

- Gravity **28.5 BLG**
- ABV **13.8 %**
- IBU **39**
- SRM **57.8**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **1 %**
- Size with trub loss **17.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.9 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **66 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **15 min** at **66C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale Malt	4.4 kg (47.3%)	80 %	6
Grain	Munich I (Weyermann)	1.7 kg (18.3%)	82.23 %	14
Grain	Viking Chocolate Light Malt	0.4 kg (4.3%)	72 %	400
Grain	Viking Chocolate Dark Malt	0.35 kg (3.8%)	71 %	1200
Grain	BEST Melanoidin (BESTMALZ)	0.3 kg (3.2%)	77 %	70
Grain	Viking Roasted Barley	0.25 kg (2.7%)	70 %	1200
Grain	Viking Caramel 600	0.2 kg (2.2%)	68 %	600
Liquid Extract	Dark Liquid Extract	1.7 kg (18.3%)	78 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	45 g	60 min	7.5 %
Aroma (end of boil)	First Gold	20 g	30 min	7.5 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
New World Strong Ale	Ale	Dry	11 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Other	Płatki dębowe Bourbon	50 g	Secondary	7 day(s)

## Notes

- Słód Czekoladowy 1200 i Prażony Jęczmień dodajemy w drugim kroku - 66 stopni, 15 minut.  
Na cichą fermentację dodajemy 50g płatków dębowych Bourbon, wcześniej macerujemy je w Bourbonie.  
Także na cichą wrzucić dwie laski wanilii, wcześniej macerujemy je w Bourbonie.  
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