

## RED ALERT

---

- Gravity **27 BLG**
- ABV ---
- IBU **100**
- SRM **40**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **12 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.3 liter(s)**

### Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **63 C**, Time **90 min**

### Mash step by step

- Heat up **17.6 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **90 min** at **63C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (62.5%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (12.5%)	79 %	22
Grain	Strzegom Karmel 300	0.4 kg (5%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.4 kg (5%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.5%)	68 %	1200
Grain	Jęczmień palony	0.4 kg (5%)	55 %	985
Grain	Oats, Flaked	0.2 kg (2.5%)	80 %	2
Grain	Wheat, Flaked	0.2 kg (2.5%)	77 %	4
Grain	Barley, Flaked	0.2 kg (2.5%)	70 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	45 g	60 min	11.2 %
Boil	Marynka	50 g	50 min	10.5 %
Boil	Sybilla	25 g	40 min	6 %
Boil	Lomik	25 g	10 min	4.6 %

### Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-05	Ale	Dry	11 g	Safale