

Ris z tego co zostało :) 22blg

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **17**
- SRM **37.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **34.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **79 C**, Time **10 min**

Mash step by step

- Heat up **25.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **79C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	wiking Red pale	1.4 kg (16.2%)	85 %	60
Grain	Caramel Viking malt pale	1.8 kg (20.8%)	75 %	10
Grain	Viking Pale Ale malt	3 kg (34.7%)	80 %	5
Grain	dekstrynowy	2 kg (23.1%)	60 %	8
Grain	Carafa III	0.45 kg (5.2%)	70 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	13 g	60 min	5.2 %
Boil	Columbus/Tomahawk/Zeus	27 g	60 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	29.7 g	Gozdawa