

# Rozrabiaka

- Gravity **28.3 BLG**
- ABV ---
- IBU **120**
- SRM **45.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **26.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **1.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (56.8%)	79 %	10
Grain	Viking Pale Ale malt	2 kg (22.7%)	80 %	5
Grain	Żytńi	1 kg (11.4%)	85 %	8
Grain	Strzegom Karmel 150	0.5 kg (5.7%)	75 %	150
Grain	Carafa III	0.3 kg (3.4%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	50 g	90 min	19 %
Boil	Simcoe	50 g	15 min	13.2 %
Boil	Simcoe	50 g	5 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	1000 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	Oak Chips	50 g	Secondary	5 day(s)