

Stary Niedźwiedz

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **58**
- SRM **35.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-------------|-------|------|
| Grain | Słód Pale Ale Malteurop | 6 kg (60%) | 80 % | 6 |
| Grain | Słód Monachijski Malteurop | 3 kg (30%) | 78 % | 9 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (5%) | 73 % | 120 |
| Grain | Słód Carafa typ 3 | 0.3 kg (3%) | 50 % | 1400 |
| Grain | Jęczmień palony | 0.2 kg (2%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Magnat | 60 g | 60 min | 13.2 % |
| Aroma (end of boil) | East Kent Goldings | 30 g | 5 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|-------|--------|------------|
| Mangrove Jack's M42 New World Strong Ale | Ale | Slant | 600 ml | --- |