

## T34/100

- Gravity **34.1 BLG**
- ABV **17.7 %**
- IBU **100**
- SRM **76.3**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.9 liter(s)**
- Total mash volume **45.2 liter(s)**

### Steps

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

### Mash step by step

- Heat up **33.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **-3.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt           | 5 kg (44.2%)   | 80 %  | 7    |
| Grain | Monachijski                      | 2.5 kg (22.1%) | 80 %  | 16   |
| Grain | Jęczmień palony                  | 0.7 kg (6.2%)  | 55 %  | 985  |
| Grain | Strzegom<br>Czekoladowy jasny    | 0.5 kg (4.4%)  | 68 %  | 400  |
| Grain | Strzegom<br>Czekoladowy ciemny   | 0.5 kg (4.4%)  | 68 %  | 1200 |
| Grain | Płatki pszeniczne                | 0.5 kg (4.4%)  | 85 %  | 3    |
| Grain | Płatki owsiane                   | 0.4 kg (3.5%)  | 85 %  | 3    |
| Grain | Płatki orkiszowe                 | 0.2 kg (1.8%)  | 80 %  | 4    |
| Grain | Karmelowy<br>Pszeniczny Strzegom | 1 kg (8.8%)    | 79 %  | 130  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Warrior | 90 g   | 60 min | 18.5 %     |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | ---        |
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |