

Vlad v2 torf

- Gravity **25.9 BLG**
- ABV ---
- IBU **64**
- SRM **58.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.3 liter(s)**
- Total mash volume **43 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Casle Malting Whisky Nature | 3 kg (27.9%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 2 kg (18.6%) | 79 % | 10 |
| Grain | Pszeniczny | 2.5 kg (23.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 1 kg (9.3%) | 85 % | 3 |
| Grain | Caramel Sweet | 0.3 kg (2.8%) | 75 % | 50 |
| Grain | Strzegom Karmel 600 | 0.3 kg (2.8%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy 400 | 0.4 kg (3.7%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy 1200 | 0.4 kg (3.7%) | 68 % | 1202 |
| Grain | Weyermann - Carafa I | 0.2 kg (1.9%) | 70 % | 800 |
| Grain | Weyermann - Carafa III | 0.2 kg (1.9%) | 70 % | 1300 |
| Grain | Jęczmień palony | 0.15 kg (1.4%) | 55 % | 1100 |
| Grain | Kawowy | 0.3 kg (2.8%) | 77 % | 250 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 90 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 350 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|--------|------|-----------|-----------|
| Other | płatki | 20 g | Secondary | 30 day(s) |
|-------|--------|------|-----------|-----------|