

# Weles

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **64**
- SRM **73**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **45 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **20.1 liter(s)**

## Steps

- Temp **68 C**, Time **180 min**

## Mash step by step

- Heat up **13.7 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **180 min** at **68C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (23.1%)	79 %	6
Grain	Strzegom Jęczmień prażony	0.3 kg (4.6%)	70 %	1000
Grain	Strzegom Żyto prażone	0.3 kg (4.6%)	65 %	1100
Grain	Karmelowy żytni Strzegom	1 kg (15.4%)	75 %	150
Grain	Płatki pszeniczne	1 kg (15.4%)	85 %	3
Grain	Płatki owsiane	1 kg (15.4%)	85 %	3
Grain	Strzegom Karmel 150	1 kg (15.4%)	75 %	150
Grain	Żyto	0.4 kg (6.2%)	75 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	30 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	---

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	P łatk dębu	30 g	Secondary	14 day(s)