

# Wiedeński eksperyment korekta

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **77**
- SRM **48.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.9 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	3 kg (38.9%)	81 %	8
Grain	Viking Pale Ale malt	1.5 kg (19.4%)	80 %	5
Grain	Carahell	0.5 kg (6.5%)	77 %	26
Grain	Fawcett - Brown	0.65 kg (8.4%)	72 %	180
Grain	Weyermann Caramunich 3	0.5 kg (6.5%)	76 %	150
Grain	Weyermann - Chocolate Wheat	0.27 kg (3.5%)	74 %	788
Grain	Weyermann - Carafa I	0.2 kg (2.6%)	70 %	690
Grain	Weyermann - Carafa III	0.1 kg (1.3%)	70 %	1024
Dry Extract	Dry Extract (DME) - Extra Light	1 kg (13%)	95 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	30 g	60 min	13.6 %
Boil	Chinook	30 g	20 min	13 %
Boil	Epic	30 g	10 min	3.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale