

# WIO KONIKU III

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **25**
- SRM **39.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **72C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (50.7%)	79 %	6
Grain	Strzegom pszeniczny	2 kg (29%)	81 %	6
Grain	Strzegom Wiedeński	0.5 kg (7.2%)	79 %	10
Grain	Caraaroma	0.5 kg (7.2%)	78 %	400
Grain	Strzegom Czekoladowy 1200	0.2 kg (2.9%)	68 %	1202
Grain	Strzegom Barwiący	0.2 kg (2.9%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	50 g	60 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	cukier kandyzowany	500 g	Boil	10 min

Flavor	płatki dębowe	20 g	Secondary	14 day(s)
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