

# wzógrzowy drummer

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **81**
- SRM **43.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **41.3 liter(s)**
- Total mash volume **55 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **41.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **0 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	8 kg (58.2%)	85 %	7
Grain	Jęczmień palony	0.8 kg (5.8%)	55 %	985
Grain	Weyermann - Chocolate Rye	0.5 kg (3.6%)	20 %	493
Grain	Płatki owsiane	0.8 kg (5.8%)	85 %	3
Grain	Weyermann Caramunich 3	0.4 kg (2.9%)	76 %	150
Grain	Carafa	0.25 kg (1.8%)	70 %	664
Grain	Monachijski	2 kg (14.5%)	80 %	16
Grain	Płatki pszeniczne	1 kg (7.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	100 g	60 min	13 %
Boil	Marynka	50 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - American Ale	Ale	Slant	300 ml	Wyeast Labs
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### Extras

Type	Name	Amount	Use for	Time
Other	amylaza	4 g	Mash	75 min