

# xmas stout

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- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **39**
- SRM **53.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (51%)	80 %	5
Grain	golden ale	1 kg (20.4%)	80 %	11
Grain	Caraaroma	0.5 kg (10.2%)	78 %	400
Grain	Carafa II	0.3 kg (6.1%)	70 %	812
Grain	Jęczmień palony	0.2 kg (4.1%)	55 %	985
Grain	Płatki owsiane	0.4 kg (8.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	14 g	60 min	13.5 %
Boil	Magnum	5 g	30 min	13.5 %
Boil	Magnum	5 g	15 min	13.5 %