

# Trofowisko

- Gravity **28.7 BLG**
- ABV **14 %**
- IBU **39**
- SRM **71.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.3 liter(s)**
- Total mash volume **47 liter(s)**

## Steps

- Temp **64 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **35.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **2.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type           | Name                             | Amount         | Yield  | EBC  |
|----------------|----------------------------------|----------------|--------|------|
| Grain          | Strzegom Pilzneński              | 5 kg (35.8%)   | 80 %   | 4    |
| Grain          | Peat Smoked Malt                 | 5 kg (35.8%)   | 74 %   | 6    |
| Grain          | Żytni                            | 1 kg (7.2%)    | 85 %   | 8    |
| Grain          | Wyermann - Carafa Specjal III    | 0.25 kg (1.8%) | 70 %   | 1200 |
| Grain          | Jęczmień palony                  | 0.25 kg (1.8%) | 1 %    | 985  |
| Grain          | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (1.8%) | 1 %    | 1001 |
| Sugar          | Candi Sugar, Clear               | 0.5 kg (3.6%)  | 78.3 % | 2    |
| Liquid Extract | WES ekstrakt słodowy ciemny      | 1.7 kg (12.2%) | 80 %   | 700  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Warrior | 50 g   | 40 min | 15.5 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                           |     |       |        |           |
|---------------------------|-----|-------|--------|-----------|
| Safale S-04               | Ale | Slant | 500 ml | Fermentis |
| gestwa po słabszej warce. |     |       |        |           |

### Extras

| Type   | Name                           | Amount | Use for   | Time      |
|--------|--------------------------------|--------|-----------|-----------|
| Flavor | płatki dębowe<br>wanillia      | 25 g   | Secondary | 30 day(s) |
| Flavor | kostki dębowe<br>Peated whisky | 25 g   | Secondary | 30 day(s) |