

***** ***

- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **80**
- SRM **40.5**
- 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 **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **-0.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Wędzony torfem | 3 kg (46.9%) | 81 % | 7 |
| Grain | Viking Pale Ale malt | 2.5 kg (39.1%) | 80 % | 5 |
| Grain | Fawcett - Brown | 0.5 kg (7.8%) | 72 % | 180 |
| Grain | Strzegom Czekoladowy 400 | 0.2 kg (3.1%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.1%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 100 g | 60 min | 5.1 % |
| Boil | Fuggles | 100 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |