

# Belphegor

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **60**
- SRM **39.1**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (45.5%)	80 %	5
Grain	Strzegom Monachijski typ I	2.5 kg (22.7%)	79 %	16
Grain	Strzegom Czekoladowy 1200	0.5 kg (4.5%)	68 %	1202
Grain	Karmelowy żytni Strzegom	1 kg (9.1%)	75 %	150
Grain	Casle Malting Whisky Nature	1 kg (9.1%)	85 %	4
Grain	Caramel Sweet	1 kg (9.1%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Magnat	30 g	60 min	11.2 %
Aroma (end of boil)	lunga	20 g	20 min	11 %
Aroma (end of boil)	Magnat	20 g	20 min	11.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	23 g	Safale