

# Burza

- Gravity **25.7 BLG**
- ABV ---
- IBU **51**
- SRM **49.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **25.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (52.3%)	79 %	6
Grain	Strzegom Monachijski typ II	2 kg (23.3%)	79 %	22
Grain	Strzegom Pszeniczny	1 kg (11.6%)	81 %	6
Grain	Jęczmień palony	0.4 kg (4.7%)	55 %	985
Grain	Strzegom Karmel 300	0.3 kg (3.5%)	70 %	299
Grain	Strzegom Karmel 600	0.2 kg (2.3%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.3%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	90 min	10 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębu - macerowane w bourbonie	25 g	Secondary	14 day(s)

## Notes

- Pierwsze podejście - przepis wyjściowy, jeszcze niekompletny  
*Jan 4, 2017, 12:07 AM*