

# ChRIStmass

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- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **48**
- SRM **56.5**
- 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 **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.5 liter(s)**
- Total mash volume **39.3 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **29.5 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **90 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt         | 4.75 kg (46%)  | 80 %  | 7    |
| Grain | Monachijski                    | 3 kg (29.1%)   | 80 %  | 16   |
| Grain | Jęczmień palony                | 0.45 kg (4.4%) | 55 %  | 985  |
| Grain | Caraaroma                      | 0.39 kg (3.8%) | 78 %  | 400  |
| Grain | Carafa                         | 0.3 kg (2.9%)  | 70 %  | 664  |
| Grain | Płatki owsiane                 | 0.3 kg (2.9%)  | 85 %  | 3    |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.3 kg (2.9%)  | 68 %  | 1200 |
| Sugar | Brown Sugar, Dark              | 0.5 kg (4.8%)  | 100 % | 99   |
| Grain | Simpsons - Coffee<br>Malt      | 0.33 kg (3.2%) | 74 %  | 500  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 60 g   | 90 min | 10 %       |
| Boil    | Lublin (Lubelski) | 60 g   | 10 min | 4 %        |

## Yeasts

| Name       | Type | Form   | Amount | Laboratory   |
|------------|------|--------|--------|--------------|
| Horondiall | Ale  | Liquid | 100 ml | Omega Yerast |

## Extras

| Type  | Name                  | Amount | Use for | Time   |
|-------|-----------------------|--------|---------|--------|
| Spice | Przyprawa do piernika | 10 g   | Boil    | 10 min |
| Spice | Kardamon              | 8 g    | Boil    | 10 min |
| Herb  | Laska wanilii         | 1 g    | Boil    | 10 min |