

Cicha noc

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **87**
- SRM **47.9**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 5 kg (49%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (9.8%) | 79 % | 16 |
| Grain | Caraaroma | 0.5 kg (4.9%) | 78 % | 400 |
| Grain | Fawcett - Pale Caramalt | 0.5 kg (4.9%) | 78 % | 15 |
| Grain | Jęczmień palony | 0.25 kg (2.5%) | 55 % | 985 |
| Grain | Fawcett - Chocolate | 0.25 kg (2.5%) | 68 % | 1200 |
| Grain | Weyermann Specjal W | 0.25 kg (2.5%) | 68 % | 300 |
| Sugar | WES ekstrakt słodowy jasny | 1.7 kg (16.7%) | 80 % | 10 |
| Sugar | Cukier Muscovado | 0.5 kg (4.9%) | 100 % | --- |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (2.5%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 75 g | 60 min | 13.5 % |
| Boil | Magnum | 25 g | 30 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 450 ml | Fermentis |