

# Czar's Revange

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- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **63**
- SRM **57.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **37.3 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **25.6 liter(s)** of strike water to **78.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9.5 kg (81.5%)	80 %	5
Grain	Strzegom pszenica prażona	0.75 kg (6.4%)	70 %	1000
Grain	Special B Malt	0.5 kg (4.3%)	65.2 %	315
Grain	Caramunich® typ I	0.3 kg (2.6%)	73 %	80
Grain	Briess - Chocolate Malt	0.3 kg (2.6%)	60 %	690
Grain	Czekoladowy	0.3 kg (2.6%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	60 min	15.5 %
Boil	East Kent Goldings	50 g	10 min	5.1 %
Boil	East Kent Goldings	50 g	1 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	25.71 g	Fermentis
Wyeast - American Ale	Ale	Liquid	139.71 ml	Wyeast Labs

WLP001 - California Ale Yeast	Ale	Liquid	139.71 ml	White Labs
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### Notes

- Drożdże dwie saszetki US-05, uwodnione lub dwulitrowy starter z wyżej wymienionych drożdży.  
*Sep 5, 2016, 2:59 PM*