

# Czarny dzik

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **47**
- SRM **33.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount        | Yield | EBC  |
|-------|----------------------------------|---------------|-------|------|
| Grain | Strzegom Pilzneński              | 7 kg (76.9%)  | 80 %  | 4    |
| Grain | Strzegom Monachijski typ II      | 1 kg (11%)    | 79 %  | 22   |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (3.3%) | 73 %  | 1001 |
| Grain | Karmelowy żytni Strzegom         | 0.2 kg (2.2%) | 75 %  | 150  |
| Grain | Jęczmień palony                  | 0.2 kg (2.2%) | 55 %  | 985  |
| Grain | Płatki owsiane                   | 0.4 kg (4.4%) | 85 %  | 3    |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Magnum   | 40 g   | 60 min | 13.5 %     |
| Boil    | Tettnang | 30 g   | 20 min | 4 %        |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11.5 g | Danstar    |