

# czrnuch

- Gravity **21.6 BLG**
- ABV ---
- IBU **31**
- SRM **72.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13.7 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **68 C**, Time **30 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **68C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield  | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Strzegom Pale Ale          | 2 kg (48.8%)  | 79 %   | 6   |
| Grain | Strzegom Monachijski typ I | 1 kg (24.4%)  | 79 %   | 16  |
| Grain | Weyermann - Carafa I       | 0.2 kg (4.9%) | 70 %   | 690 |
| Grain | Weyermann - Carafa II      | 0.2 kg (4.9%) | 70 %   | 837 |
| Grain | Strzegom Karmel 600        | 0.3 kg (7.3%) | 68 %   | 601 |
| Grain | Słód Kawowy 500 EBC        | 0.2 kg (4.9%) | 75.5 % | 420 |
| Sugar | cukier                     | 0.2 kg (4.9%) | --- %  | --- |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 10 g   | 60 min | 10 %       |
| Boil                | Lublin (Lubelski) | 20 g   | 60 min | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g   | 5 min  | 4 %        |

## Yeasts

| <b>Name</b>     | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-----------------|-------------|-------------|---------------|-------------------|
| Fermentis US-05 | Ale         | Slant       | 300 ml        | ---               |

### **Extras**

| <b>Type</b> | <b>Name</b>   | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|---------------|---------------|----------------|-------------|
| Flavor      | platki debowe | 25 g          | Secondary      | 10 day(s)   |