

## Dark side of the moon

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- Gravity **38.7 BLG**
- ABV ---
- IBU **29**
- SRM **75.6**
- 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 **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.3 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **23.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **-2.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (38.4%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (25.6%)	79 %	22
Grain	Pszeniczny	1 kg (12.8%)	85 %	4
Grain	Strzegom Karmel 300	0.25 kg (3.2%)	70 %	299
Grain	Strzegom Karmel 150	0.25 kg (3.2%)	75 %	150
Grain	Strzegom Czekoladowy 1200	0.28 kg (3.6%)	68 %	1202
Grain	Płatki pszeniczne	0.2 kg (2.6%)	85 %	3
Grain	Płatki owsiane	0.2 kg (2.6%)	85 %	3
Grain	Płatki jęczmienne	0.2 kg (2.6%)	85 %	3
Grain	Jęczmień palony	0.28 kg (3.6%)	55 %	985
Grain	palone żyto	0.155 kg (2%)	55 %	1450

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	27.5 g	60 min	10 %

Boil	Sybilla	22.5 g	60 min	3.5 %
Boil	Sybilla	50 g	1 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale