

grabasz rev1

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **78**
- SRM **42.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **23.3 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|---------------|--------|------|
| Grain | Briess - Pale Ale Malt | 4 kg (48.5%) | 80 % | 7 |
| Grain | Monachijski | 3 kg (36.4%) | 80 % | 16 |
| Grain | Weyermann - Dehusked Carafa III | 0.25 kg (3%) | 70 % | 1024 |
| Grain | Weyermann - Chocolate Rye | 0.25 kg (3%) | 20 % | 493 |
| Grain | Weyermann - Chocolate Wheat | 0.25 kg (3%) | 74 % | 788 |
| Sugar | Candi Sugar, Amber | 0.5 kg (6.1%) | 78.3 % | 148 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Polaris | 60 g | 90 min | 13 % |
| Boil | Willamette | 15 g | 10 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|-----------|------------|
| Safale US-05 | Ale | Slant | 416.67 ml | Vika |

Notes

- Do polowy wisnie jakies 2-3 kg.
Do drugiej polowy 0,5 kg candi sugar.
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