

Horus Blood v #3

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **67**
- SRM **52.5**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **39.5 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **28.2 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8 kg (69.6%)	80 %	4
Grain	Płatki owsiane	0.4 kg (3.5%)	85 %	3
Grain	Strzegom Karmel 150	1 kg (8.7%)	75 %	150
Grain	Bestmaltz special X	1 kg (8.7%)	75 %	350
Grain	Fawcett - Pale Chocolate	0.5 kg (4.3%)	10 %	600
Grain	Karmelowy Jasny 30EBC	0.2 kg (1.7%)	75 %	30
Grain	Carafa II	0.2 kg (1.7%)	10 %	812
Sugar	Candi Sugar, Dark	0.2 kg (1.7%)	78.3 %	542

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pałacowy	100 g	60 min	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	300 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	1 g	Boil	5 min
Other	płatki burbon	50 g	Secondary	30 day(s)
Other	płatki dąb	50 g	Secondary	30 day(s)