

Katran

- Gravity **25.4 BLG**
- ABV ---
- IBU **80**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **36.4 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 5 kg (48.1%) | 85 % | 7 |
| Grain | Strzegom Monachijski typ II | 2.5 kg (24%) | 79 % | 22 |
| Grain | Carafa II | 0.4 kg (3.8%) | 70 % | 812 |
| Grain | Jęczmień palony | 0.4 kg (3.8%) | 55 % | 985 |
| Grain | Biscuit Malt | 0.2 kg (1.9%) | 79 % | 45 |
| Grain | Caramel/Crystal Malt - 120L | 0.3 kg (2.9%) | 72 % | 236 |
| Grain | Caraaroma | 0.3 kg (2.9%) | 78 % | 400 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (2.9%) | 73 % | 1001 |
| Grain | Oats, Flaked | 0.5 kg (4.8%) | 80 % | 2 |
| Grain | Strzegom pszeniczny | 0.5 kg (4.8%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Boil | Chinook | 60 g | 60 min | 13 % |

| | | | | |
|------|---------|------|--------|-------|
| Boil | Chinook | 30 g | 30 min | 13 % |
| Boil | Fuggles | 30 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 400 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------|--------|-----------|----------|
| Flavor | wanilia | 30 g | Secondary | 7 day(s) |
| Flavor | płatki dębowe whisky | 50 g | Secondary | 7 day(s) |

Notes

- Słody palone w 45 minucie. Płatki moczone w whisky.
May 2, 2016, 7:29 PM