

Mixer

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **43**
- SRM **36.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **37.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **70 C**, Time **50 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **70C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (60.9%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (20.3%)	79 %	16
Grain	Strzegom Karmel 150	0.7 kg (7.1%)	75 %	150
Grain	Caramel/Crystal Malt - 20L	0.2 kg (2%)	75 %	39
Grain	Strzegom Czekoladowy 400	0.3 kg (3%)	68 %	400
Grain	Carafa III	0.15 kg (1.5%)	70 %	1034
Sugar	Candi Sugar, Dark	0.5 kg (5.1%)	78.3 %	542

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polski mix	100 g	30 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis