

## mój przepis

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- Gravity **25.5 BLG**
- ABV ---
- IBU **88**
- SRM **40**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

### Steps

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

### Mash step by step

- Heat up **31.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC  |
|-------|----------------------------|----------------|-------|------|
| Grain | pale ale                   | 5 kg (47.6%)   | 79 %  | 6.25 |
| Grain | Strzegom Monachijski typ I | 3.5 kg (33.3%) | 79 %  | 16   |
| Grain | Jęczmień palony            | 0.6 kg (5.7%)  | 72 %  | 500  |
| Grain | Słód Caraaroma             | 0.5 kg (4.8%)  | 74 %  | 400  |
| Grain | Słód Caramunich II         | 0.5 kg (4.8%)  | 73 %  | 90   |
| Grain | słód Carafa I              | 0.4 kg (3.8%)  | 65 %  | 900  |

### Hops

| Use for | Name              | Amount | Time    | Alpha acid |
|---------|-------------------|--------|---------|------------|
| Boil    | Marynka           | 90 g   | 90 min  | 10.5 %     |
| Boil    | Lublin (Lubelski) | 70 g   | 170 min | 3.5 %      |

### Yeasts

| Name                     | Type | Form   | Amount | Laboratory |
|--------------------------|------|--------|--------|------------|
| WLP004 - Irish Ale Yeast | Ale  | Liquid | 35 ml  | White Labs |