

# Przepis Piotra MI

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- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **85**
- SRM **65.1**
- 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 **10 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **28.9 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**

## Mash step by step

- Heat up **20.6 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (36.4%)	79 %	6
Grain	Strzegom Monachijski typ I	1.02 kg (12.4%)	79 %	16
Grain	Płatki owsiane	0.7 kg (8.5%)	85 %	3
Grain	Caraaroma	0.65 kg (7.9%)	78 %	400
Grain	Jęczmień palony	0.5 kg (6.1%)	55 %	985
Grain	Słód Caramunich Typ II Weyermann	0.65 kg (7.9%)	73 %	120
Grain	Weyermann - Carafa I	0.4 kg (4.8%)	70 %	690
Grain	Strzegom pszenica prażona	0.2 kg (2.4%)	70 %	1000
Grain	Viking Pale Ale malt	1.13 kg (13.7%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem NZ (14,2)	45 g	60 min	15.3 %
Boil	Pacific Gem NZ (14,2)	20 g	30 min	15.3 %
Boil	Pacific Gem NZ (14,2)	30 g	2 min	15.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	17 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	Glukoza	1000 g	Boil	7 min
Dodane na 7 minut przed końcem gotowania				