

## R#3 (CzteryDziesiątka)

- Gravity **28.5 BLG**
- ABV **13.8 %**
- IBU **39**
- SRM **57.8**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **1 %**
- Size with trub loss **17.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.9 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **66 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **15 min** at **66C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

### Fermentables

| Type           | Name                        | Amount         | Yield   | EBC  |
|----------------|-----------------------------|----------------|---------|------|
| Grain          | Viking Pale Ale Malt        | 4.4 kg (47.3%) | 80 %    | 6    |
| Grain          | Munich I (Weyermann)        | 1.7 kg (18.3%) | 82.23 % | 14   |
| Grain          | Viking Chocolate Light Malt | 0.4 kg (4.3%)  | 72 %    | 400  |
| Grain          | Viking Chocolate Dark Malt  | 0.35 kg (3.8%) | 71 %    | 1200 |
| Grain          | BEST Melanoidin (BESTMALZ)  | 0.3 kg (3.2%)  | 77 %    | 70   |
| Grain          | Viking Roasted Barley       | 0.25 kg (2.7%) | 70 %    | 1200 |
| Grain          | Viking Caramel 600          | 0.2 kg (2.2%)  | 68 %    | 600  |
| Liquid Extract | Dark Liquid Extract         | 1.7 kg (18.3%) | 78 %    | 35   |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Challenger        | 45 g   | 60 min | 7.5 %      |
| Aroma (end of boil) | First Gold        | 20 g   | 30 min | 7.5 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g   | 20 min | 4 %        |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory      |
|----------------------|------|------|--------|-----------------|
| New World Strong Ale | Ale  | Dry  | 11 g   | Mangrove Jack's |

## Extras

| Type  | Name                  | Amount | Use for   | Time     |
|-------|-----------------------|--------|-----------|----------|
| Other | Płatki dębowe Bourbon | 50 g   | Secondary | 7 day(s) |

## Notes

- Słód Czekoladowy 1200 i Prażony Jęczmień dodajemy w drugim kroku - 66 stopni, 15 minut.  
Na cichą fermentację dodajemy 50g płatków dębowych Bourbon, wcześniej macerujemy je w Bourbonie.  
Także na cichą wrzucić dwie laski wanilii, wcześniej macerujemy je w Bourbonie.  
*Aug 29, 2018, 9:08 PM*