

## R-power

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- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **17**
- SRM **35.2**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.67 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.9 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **71 C**, Time **30 min**

### Mash step by step

- Heat up **10.8 liter(s)** of strike water to **77C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **71C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carafa I	0.1 kg (2.3%)	70 %	690
Grain	Weyermann - Carafa II	0.1 kg (2.3%)	70 %	837
Grain	Monachijski	1.9 kg (43.7%)	80 %	16
Grain	viking malt honing/crystal10l	0.3 kg (6.9%)	78.5 %	20
Grain	Weyermann - Pale Ale Malt	1.5 kg (34.5%)	85 %	7
Sugar	cukier brązowy	0.3 kg (6.9%)	--- %	---
Grain	black bezmaltz	0.15 kg (3.4%)	55 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sterling	25 g	60 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gestwa us 04	Ale	Slant	200 ml	Brak

### Extras

Type	Name	Amount	Use for	Time
Flavor	platki debowe macerowane w brendy	10 g	Secondary	10 day(s)