

# renifer

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **126**
- SRM **44.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **56 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (52.4%)	85 %	7
Grain	Biscuit Malt	1 kg (10.5%)	79 %	45
Grain	Strzegom Monachijski typ II	1 kg (10.5%)	79 %	22
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (10.5%)	80 %	4
Grain	Płatki owsiane	1 kg (10.5%)	85 %	3
Grain	Jęczmień palony	0.3 kg (3.1%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (2.6%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	60 g	60 min	15.5 %
Boil	Chinook	40 g	30 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	2000 ml	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	płatki z beczki po burbonie	25 g	Secondary	30 day(s)