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- Gravity **24.3 BLG**
- ABV ---
- IBU **69**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (46.7%)	80 %	4
Grain	Strzegom Pale Ale	2 kg (18.7%)	79 %	6
Grain	Jęczmień palony	0.3 kg (2.8%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.3 kg (2.8%)	68 %	1202
Adjunct	płatki owsiane	0.4 kg (3.7%)	60 %	0
Grain	Strzegom Wiedeński	2 kg (18.7%)	79 %	10
Sugar	cukier	0.7 kg (6.5%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	80 g	60 min	10 %
Boil	Lublin (Lubelski)	70 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 5	Ale	Slant	300 ml	---