

saj

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **69**
- SRM **45.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (62.5%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (12.5%) | 80 % | 16 |
| Grain | Strzegom Pszeniczny | 1 kg (12.5%) | 81 % | 6 |
| Grain | Strzegom Karmel 300 | 0.3 kg (3.8%) | 70 % | 299 |
| Grain | Château Caffé | 0.2 kg (2.5%) | 70 % | 500 |
| Grain | Jęczmień palony | 0.2 kg (2.5%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.5%) | 68 % | 1200 |
| Grain | Strzegom Barwiący | 0.1 kg (1.3%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Aroma (end of boil) | Nugget | 30 g | 10 min | 15.3 % |
| Boil | Styrian Wolf | 20 g | 60 min | 13.8 % |
| Boil | Magnat | 30 g | 60 min | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| 04 | Ale | Dry | 10 g | ds |