

## Stan umysłu

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- Gravity **29.8 BLG**
- ABV **14.7 %**
- IBU **55**
- SRM **41.7**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **24.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.9 liter(s)**
- Total mash volume **38.6 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **73 C**, Time **20 min**

### Mash step by step

- Heat up **28.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **73C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Barwiący	0.3 kg (2.9%)	68 %	1300
Grain	Strzegom Czekoladowy jasny	0.3 kg (2.9%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.15 kg (1.4%)	68 %	1200
Grain	Briess - Pale Ale Malt	5 kg (48.3%)	80 %	7
Grain	Viking Malt Wędzony Czereśnią	1 kg (9.7%)	82 %	10
Grain	Słód owsiany Fawcett	0.5 kg (4.8%)	61 %	5
Grain	Pszeniczny	1 kg (9.7%)	85 %	4
Sugar	muscovado	0.2 kg (1.9%)	100 %	200
Grain	Płatki Gryczane	0.2 kg (1.9%)	85 %	3
Dry Extract	Ekstrakt słodowy ciemny Gozdawa	0.5 kg (4.8%)	78 %	80
Grain	Płatki żytnie	0.2 kg (1.9%)	85 %	5
Grain	Strzegom Wiedeński	1 kg (9.7%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Simcoe	50 g	50 min	12 %
Boil	Simcoe	25 g	30 min	12 %
Boil	Simcoe	25 g	10 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	14 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	60 min
Spice	Glukoza	100 g	Bottling	---