

# Stout

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **47**
- SRM **42.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **1.9 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **35.1 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **67 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **76.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (41.3%)	75 %	6
Grain	Strzegom Monachijski typ II	3 kg (24.8%)	75 %	22
Grain	Karmelowy żytni Strzegom	1 kg (8.3%)	70 %	150
Grain	Płatki owsiane	0.5 kg (4.1%)	85 %	3
Grain	Carafa III	0.3 kg (2.5%)	70 %	1034
Grain	Strzegom Karmel 600	0.3 kg (2.5%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.2 kg (1.7%)	68 %	1200
Grain	Strzegom Karmel 30	0.3 kg (2.5%)	75 %	30
Grain	Strzegom Czekoladowy jasny	0.5 kg (4.1%)	68 %	400
Grain	Płatki pszeniczne	1 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	50 g	50 min	13 %

Boil	Columbus/Tomahawk/Zeus	20 g	10 min	15.5 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1000 ml	Fermentum Mobile