

Typhoon

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **87**
- SRM **47.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (35.4%)	80 %	5
Grain	Pilzneński	1.5 kg (26.5%)	81 %	4
Grain	Werman Monachijski typ II	1.5 kg (26.5%)	79 %	22
Grain	Weyermann żytni czekoladowy	0.25 kg (4.4%)	65 %	650
Grain	Słód pszeniczny czekoladowy	0.2 kg (3.5%)	70 %	900
Grain	Weyermann - Carafa III	0.2 kg (3.5%)	70 %	1400
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Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15.5 %
Aroma (end of boil)	Idaho (USA)	40 g	15 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	366.66 ml	---

Extras

Type	Name	Amount	Use for	Time
Other	Tonka	80 g	Secondary	14 day(s)
Other	Cynamo	100 g	Secondary	14 day(s)
Other	Płatki dębowe	100 g	Secondary	14 day(s)