

# Vlad v2 torf

- Gravity **25.9 BLG**
- ABV ---
- IBU **64**
- SRM **58.8**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.3 liter(s)**
- Total mash volume **43 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	3 kg (27.9%)	85 %	4
Grain	Strzegom Wiedeński	2 kg (18.6%)	79 %	10
Grain	Pszeniczny	2.5 kg (23.3%)	85 %	4
Grain	Płatki owsiane	1 kg (9.3%)	85 %	3
Grain	Caramel Sweet	0.3 kg (2.8%)	75 %	50
Grain	Strzegom Karmel 600	0.3 kg (2.8%)	68 %	601
Grain	Strzegom Czekoladowy 400	0.4 kg (3.7%)	68 %	400
Grain	Strzegom Czekoladowy 1200	0.4 kg (3.7%)	68 %	1202
Grain	Weyermann - Carafa I	0.2 kg (1.9%)	70 %	800
Grain	Weyermann - Carafa III	0.2 kg (1.9%)	70 %	1300
Grain	Jęczmień palony	0.15 kg (1.4%)	55 %	1100
Grain	Kawowy	0.3 kg (2.8%)	77 %	250

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	90 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	350 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Other	płatki	20 g	Secondary	30 day(s)
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