

# Wolf

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **53**
- SRM **38**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **10 %**
- Size with trub loss **6.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **8.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **17.5 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **-1.9 liter(s)** of **76C** water or to achieve **8.6 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt        | 1 kg (28.6%)   | 82 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1.8 kg (51.4%) | 80 %  | 16  |
| Grain | Caramunich® typ I          | 0.5 kg (14.3%) | 73 %  | 80  |
| Grain | Carafa I                   | 0.2 kg (5.7%)  | 70 %  | 900 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 30 g   | 20 min | 13.5 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |

## Notes

- Russian Imperial Stout  
*Mar 23, 2017, 3:06 PM*