

# Wyslo

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **33**
- SRM **110.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **10.4 liter(s)**

## Mash information

- Mash efficiency **13 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **29.9 liter(s)**
- Total mash volume **43.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **29.9 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **-5.9 liter(s)** of **76C** water or to achieve **10.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (43.3%)	80 %	5
Grain	Strzegom Monachijski typ II	3 kg (21.7%)	79 %	22
Grain	Żytni	1 kg (7.2%)	80 %	8
Grain	Płatki owsiane	1 kg (7.2%)	85 %	3
Grain	Weyermann - Chocolate Rye	0.7 kg (5.1%)	20 %	493
Grain	Simpsons - Coffee Malt	0.7 kg (5.1%)	74 %	296
Grain	Carafa III	0.7 kg (5.1%)	70 %	1034
Grain	Special B Malt	0.5 kg (3.6%)	65.2 %	315
Sugar	Milk Sugar (Lactose)	0.25 kg (1.8%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	40 min	15.5 %