

30 âns

- Gravity **28.1 BLG**
- ABV ---
- IBU **100**
- SRM **88.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **77C**
- Sparge using **2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 2.5 kg (44.6%) | 79 % | 6 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (8.9%) | 68 % | 400 |
| Grain | Monachijski | 1.5 kg (26.8%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.3 kg (5.4%) | 55 % | 985 |
| Grain | Carafa II | 0.2 kg (3.6%) | 70 % | 812 |
| Grain | Carafa III | 0.1 kg (1.8%) | 70 % | 1034 |
| Grain | Płatki ow | 0.5 kg (8.9%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Citra | 60 g | 50 min | 12 % |
| Boil | Simcoe | 20 g | 10 min | 13.2 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 12 % |
| Aroma (end of boil) | Simcoe | 10 g | 0 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|-------|--------|------------|
| Us - 05 | Ale | Slant | 350 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|-----------|-----------|
| Flavor | Śliwka suszona | 50 g | Boil | 15 min |
| Flavor | Lukrecja | 20 g | Boil | 5 min |
| Flavor | Płatki dębowe whiskey | 100 g | Secondary | 45 day(s) |