

## 30 âns

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- 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)