

## #39 PRIS

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **41**
- SRM **54.9**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

### Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

### Steps

- Temp **71 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **48 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **90 min** at **71C**
- Keep mash **10 min** at **76C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Maris Otter Pale Ale	9.5 kg (51.4%)	82 %	6
Grain	Fawcett - Pale Chocolate	2 kg (10.8%)	71 %	600
Grain	Castle Malting - Special B	1 kg (5.4%)	70 %	350
Grain	Fawcett - Crystal	0.5 kg (2.7%)	70 %	160
Grain	Fawcett - Chocolate	0.5 kg (2.7%)	70 %	1200
Grain	Castle Malting - Biscuit Malt	0.5 kg (2.7%)	79 %	45
Grain	Fawcett - Roasted Barley	0.25 kg (1.4%)	68.5 %	1500
Grain	Weyermann - Carafa III Special	0.25 kg (1.4%)	70 %	1024
Grain	Platki owsiane	1.5 kg (8.1%)	85 %	3
Sugar	Brewferm - Candi Sugar, Dark	1 kg (5.4%)	78 %	200
Sugar	Laktoza	1 kg (5.4%)	95 %	3
Sugar	Muscovado	0.5 kg (2.7%)	95 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	90 min	13 %
Boil	Chinook	50 g	45 min	13 %

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda	8 g	Mash	90 min
Water Agent	Chlorek wapnia	5 g	Mash	90 min
Flavor	Ziarna kakaowca	200 g	Boil	10 min
Flavor	Ziarna kakaowca	500 g	Secondary	14 day(s)
Flavor	Płatki dębowe	100 g	Secondary	14 day(s)
Flavor	Wanilia	5 g	Secondary	14 day(s)