

# BASU

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **80**
- SRM **77.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **32.5 liter(s)**
- Total mash volume **48.8 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **32.5 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (61.5%)	80 %	5
Grain	enzymatyczny	1 kg (6.2%)	81 %	4
Grain	Żytni	2 kg (12.3%)	85 %	8
Grain	Strzegom Karmel 600	1 kg (6.2%)	68 %	601
Grain	Special W	0.5 kg (3.1%)	68 %	300
Grain	Castle Cafe	0.5 kg (3.1%)	75.5 %	480
Grain	Wheat Chocolat Castle Malting	1 kg (6.2%)	73 %	1000
Grain	Carafa III	0.25 kg (1.5%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s 05	Ale	Slant	400 ml	---