

## Batman (Imperial)

- Gravity **32.9 BLG**
- ABV ---
- IBU **76**
- SRM **46**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **420 min**
- Evaporation rate **15 %/h**
- Boil size **42.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **38.2 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**

### Mash step by step

- Heat up **28.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **42.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8 kg (71.1%)	80 %	4
Grain	Strzegom Monachijski typ II	0.3 kg (2.7%)	79 %	22
Grain	Caraaroma	0.45 kg (4%)	78 %	400
Grain	Weyermann - Carafa I	0.4 kg (3.6%)	70 %	690
Grain	Strzegom Czekoladowy ciemny	0.4 kg (3.6%)	68 %	1200
Adjunct	płatki pszeniczne	0.4 kg (3.6%)	--- %	---
Adjunct	płatki owsiane	0.4 kg (3.6%)	--- %	---
Adjunct	jenczmienne	0.4 kg (3.6%)	--- %	---
Sugar	glukoza	0.5 kg (4.4%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	120 g	90 min	10 %
Boil	Lublin (Lubelski)	100 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale