

# Cukrzyca kurwa

- Gravity **29.3 BLG**
- ABV **14.4 %**
- IBU **46**
- SRM **54.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (46.7%)	81 %	4
Grain	Weyermann - Carapils	1 kg (9.3%)	78 %	4
Liquid Extract	Briess DME - Pilsen Light	1.7 kg (15.9%)	95 %	4
Sugar	Milk Sugar (Lactose)	1.25 kg (11.7%)	76.1 %	0
Grain	Chocolate Malt (UK)	0.5 kg (4.7%)	73 %	887
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (4.7%)	73 %	1001
Grain	Jęczmień palony	0.25 kg (2.3%)	55 %	985
Grain	Special B Malt	0.25 kg (2.3%)	65.2 %	315
Grain	Fawcett - Dark Crystal	0.25 kg (2.3%)	71 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	75 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	600 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe mocno opiekane	100 g	Secondary	14 day(s)
Flavor	Wanilia 4 laski	1 g	Secondary	14 day(s)
Flavor	Masło migdałowe PB2	285 g	Secondary	14 day(s)
Flavor	Prażone ziarna kakaowca	600 g	Secondary	14 day(s)