

Czornyι hut

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **126**
- SRM **52.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	4 kg (34.8%)	83 %	6
Grain	Abbey Malt Weyermann	3 kg (26.1%)	75 %	45
Grain	Wędzony bukiem Viking Malt	1 kg (8.7%)	82 %	10
Grain	Weyermann - Carafa II	1 kg (8.7%)	70 %	837
Sugar	Brown Sugar, Dark	1.5 kg (13%)	100 %	99
Grain	Pszeniczny	0.5 kg (4.3%)	85 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (4.3%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	10 %
Boil	lunga	100 g	45 min	11 %
Boil	East Kent Goldings	50 g	30 min	5.1 %
Aroma (end of boil)	Mosaic	50 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe macowane w winie czerwonym	50 g	Secondary	30 day(s)