

drewniak

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **79**
- SRM **58.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **62 C**, Time **30 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **60 min** at **65C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|------|
| Grain | Strzegom Pilzneński | 3 kg (45.5%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (30.3%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.5 kg (7.6%) | 79 % | 10 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (4.5%) | 73 % | 1001 |
| Grain | carafa special typ III | 0.3 kg (4.5%) | 70 % | 1150 |
| Grain | Caraaroma | 0.3 kg (4.5%) | 78 % | 400 |
| Grain | Carafa III | 0.2 kg (3%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 60 g | 60 min | 11.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------------|--------|-----------|-----------|
| Other | płatki dębowe macerowane | 35 g | Secondary | 21 day(s) |