

# Grande niggero

- Gravity **30.2 BLG**
- ABV **15 %**
- IBU **83**
- SRM **92.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **36.4 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (46.9%)	80 %	5
Grain	Pilzneński	2 kg (18.8%)	81 %	4
Sugar	Cukier	0.25 kg (2.3%)	100 %	1
Grain	Strzegom Karmel 600	1 kg (9.4%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	1 kg (9.4%)	68 %	1200
Grain	Jęczmień palony	0.6 kg (5.6%)	55 %	985
Grain	Strzegom Monachijski typ II	0.8 kg (7.5%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Phoenix	100 g	80 min	11 %
Aroma (end of boil)	East Kent Goldings	50 g	10 min	5.1 %
Aroma (end of boil)	Saaz (USA)	50 g	1 min	3.75 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	20 g	Mangrove Jack's
bioferm champ	Champagne	Dry	3 g	---

### Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe whisky	50 g	Secondary	14 day(s)