

# Jeden

- Gravity **30.5 BLG**
- ABV ---
- IBU **99**
- SRM **40**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **37.6 liter(s)**
- Total mash volume **52.7 liter(s)**

## Steps

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

## Mash step by step

- Heat up **37.6 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	11 kg (73.1%)	75 %	6
Grain	Jęczmień palony	0.5 kg (3.3%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.6 kg (4%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.6 kg (4%)	68 %	400
Grain	Strzegom Karmel 300	1.5 kg (10%)	60 %	788
Grain	Strzegom Karmel 600	0.6 kg (4%)	68 %	601
Grain	Weyermann pszeniczny jasny	0.25 kg (1.7%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	11 %
Boil	Magnat	50 g	60 min	11.2 %
Boil	Sybilla	50 g	30 min	3.5 %
Boil	Sybilla	30 g	15 min	3.5 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %
Boil	Lublin (Lubelski)	30 g	7 min	4 %

Boil	Sybilla	30 g	7 min	3.5 %
Boil	Sybilla	50 g	0 min	3.5 %
Boil	Lublin (Lubelski)	50 g	0 min	4 %
Dry Hop	Oktawia	100 g	---	7.1 %
Dry Hop	Sybilla	100 g	---	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis