

# Kociot Diabła

- Gravity **29.8 BLG**
- ABV **14.7 %**
- IBU **77**
- SRM **90.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **150 min**
- Evaporation rate **10 %/h**
- Boil size **46 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **60.1 liter(s)**
- Total mash volume **84.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **15 min**
- Temp **74 C**, Time **5 min**

## Mash step by step

- Heat up **60.1 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **74C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **46 liter(s)** of wort

## Fermentables

| Type  | Name                                | Amount        | Yield | EBC  |
|-------|-------------------------------------|---------------|-------|------|
| Grain | Viking Słód Golden Ale              | 4 kg (16.6%)  | 80 %  | 12   |
| Grain | Viking Pale Ale malt                | 4 kg (16.6%)  | 80 %  | 5    |
| Grain | Viking Malt Wędzony Drewnem Dębowym | 3 kg (12.5%)  | 81 %  | 10   |
| Grain | Viking Malt Wędzony Torfem          | 3 kg (12.5%)  | 81 %  | 10   |
| Grain | Viking Słód Monachijski Ciemny      | 2 kg (8.3%)   | 78 %  | 22   |
| Grain | Viking Jęczmień Prażony             | 0.6 kg (2.5%) | 70 %  | 900  |
| Grain | Viking Pszenica Prażona             | 0.6 kg (2.5%) | 70 %  | 1100 |
| Grain | Viking Żyto Prażone                 | 0.6 kg (2.5%) | 65 %  | 1100 |
| Grain | Viking Słód Czekoladowy Ciemny      | 1.5 kg (6.2%) | 67 %  | 900  |
| Grain | Viking Słód Czekoladowy Jasny       | 1 kg (4.2%)   | 68 %  | 375  |

|       |                              |                |      |     |
|-------|------------------------------|----------------|------|-----|
| Grain | Viking Słod Caramel Aromatic | 0.5 kg (2.1%)  | 75 % | 180 |
| Grain | Viking Słod Caramel Sweet    | 0.5 kg (2.1%)  | 75 % | 65  |
| Grain | Viking Słod Karmelowy 600    | 1 kg (4.2%)    | 68 % | 600 |
| Grain | Viking Słod Karmelowy Żytni  | 0.75 kg (3.1%) | 75 % | 200 |
| Grain | Viking Słod Dekstrynowy      | 1 kg (4.2%)    | 79 % | 14  |

## Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Marynka       | 50 g   | 60 min | 10.5 %     |
| Boil    | Warrior Queen | 50 g   | 60 min | 6.3 %      |
| Boil    | Pacific Gem   | 50 g   | 60 min | 15.3 %     |
| Boil    | Green Bullet  | 50 g   | 60 min | 12.9 %     |