

moj_stout

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **99**
- SRM **78.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **41.6 liter(s)**

Steps

- Temp **66 C**, Time **100 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **31.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **100 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6.5 kg (62.5%)	85 %	7
Grain	Płatki owsiane	1.1 kg (10.6%)	85 %	3
Grain	Jęczmień palony	1 kg (9.6%)	55 %	985
Grain	Aroma CastleMalting	0.7 kg (6.7%)	78 %	100
Grain	Carafa III	0.5 kg (4.8%)	70 %	1034
Grain	Strzegom Czekoladowy ciemny	0.6 kg (5.8%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	lunga	30 g	60 min	11 %
Aroma (end of boil)	lunga	30 g	30 min	11 %
Aroma (end of boil)	Magnum	30 g	30 min	13.5 %
Whirlpool	Amarillo	30 g	0 min	9.5 %
Whirlpool	Summit	30 g	0 min	17 %
Whirlpool	Chinook	30 g	0 min	13 %