

## No 1.1

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **59**
- SRM **36**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **20 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.6%) | 68 %  | 1200 |
| Grain | Viking Pale Ale malt        | 3 kg (53.6%)  | 80 %  | 5    |
| Grain | Strzegom Monachijski typ II | 2 kg (35.7%)  | 79 %  | 22   |
| Grain | Carafa III                  | 0.2 kg (3.6%) | 70 %  | 1034 |
| Grain | Strzegom Karmel 300         | 0.2 kg (3.6%) | 70 %  | 299  |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 50 g   | 60 min | 10 %       |

### Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11.5 g | Safbrew    |