

P23

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **112**
- SRM **36.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 2.8 kg (56.6%) | 85 % | 7 |
| Grain | Strzegom Monachijski typ II | 1.7 kg (34.3%) | 79 % | 22 |
| Grain | Karmelowy żytni Strzegom | 0.15 kg (3%) | 75 % | 150 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.15 kg (3%) | 73 % | 1001 |
| Grain | Weyermann - Carafa III | 0.15 kg (3%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 35 g | 60 min | 15.5 % |
| Boil | Warrior | 15 g | 30 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 10 g | --- |