

Prawie jak Yeti

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **54**
- SRM **48.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **34.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|------|
| Grain | Weyermann - Pilsner Malt | 6.9 kg (80.8%) | 81 % | 5 |
| Grain | Caraaroma | 0.45 kg (5.3%) | 78 % | 400 |
| Grain | Czekoladowy | 0.34 kg (4%) | 60 % | 788 |
| Grain | Carafa III | 0.34 kg (4%) | 70 % | 1034 |
| Grain | Jęczmień palony | 0.28 kg (3.3%) | 55 % | 985 |
| Grain | Płatki pszeniczne | 0.23 kg (2.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Chinook | 31 g | 60 min | 13 % |
| Boil | Chinook | 16 g | 30 min | 13 % |
| Aroma (end of boil) | Centennial | 14 g | 15 min | 10.5 % |
| Aroma (end of boil) | Centennial | 14 g | 5 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 150 ml | Safale |