

# psycho-kakao

- Gravity **28.1 BLG**
- ABV ---
- IBU **33**
- SRM **138.9**
- 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 **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **2.3 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (61.1%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (8.7%)	81 %	6
Grain	Strzegom Karmel 150	0.1 kg (1.7%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.63 kg (10.9%)	68 %	1200
Grain	Jęczmień palony	0.75 kg (13.1%)	55 %	985
Grain	Weyermann - Smoked Malt	0.25 kg (4.4%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	37.5 g	60 min	6 %
Boil	Cascade	12.5 g	15 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale s-05	Ale	Slant	250 ml	---

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Flavor	ziarno kawy	12.5 g	Boil	10 min
Flavor	ziarno kakao	12.5 g	Boil	10 min
Flavor	ziarno kawy	12.5 g	Secondary	30 day(s)
Flavor	ziarno kakao	12.5 g	Secondary	30 day(s)
Flavor	płatki dębowe	7.5 g	Secondary	30 day(s)