

Samiec Beta

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **34**
- SRM **30.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **52.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **40.3 liter(s)**
- Total mash volume **54.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **40.3 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **27 liter(s)** of **76C** water or to achieve **52.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7.6 kg (46.9%)	85 %	7
Grain	Weyermann - Vienna Malt	4.4 kg (27.2%)	81 %	8
Grain	Fawcett - Crystal	0.8 kg (4.9%)	70 %	200
Grain	Special B	0.5 kg (3.1%)	75 %	350
Grain	Weyermann - Carafa I	0.6 kg (3.7%)	70 %	690
Grain	Strzegom Karmel 150	0.2 kg (1.2%)	75 %	150
Grain	Jęczmień palony	0.3 kg (1.9%)	55 %	985
Sugar	Cukier kandyzowany	1.8 kg (11.1%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	15 min	5.1 %
Boil	lunga	70 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	250 ml	Safale
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