

Samiec Beta

- Gravity **21.8 BLG**
- ABV ---
- 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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-------|--------|--------|
| Safale S-04 | Ale | Slant | 250 ml | Safale |
|-------------|-----|-------|--------|--------|