

Stan umysłu

- Gravity **29.8 BLG**
- ABV **14.7 %**
- IBU **55**
- SRM **41.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.9 liter(s)**
- Total mash volume **38.6 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **73 C**, Time **20 min**

Mash step by step

- Heat up **28.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **73C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|------------------------------------|----------------|-------|------|
| Grain | Strzegom Barwiący | 0.3 kg (2.9%) | 68 % | 1300 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (2.9%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.15 kg (1.4%) | 68 % | 1200 |
| Grain | Briess - Pale Ale Malt | 5 kg (48.3%) | 80 % | 7 |
| Grain | Viking Malt Wędzony Czereśnią | 1 kg (9.7%) | 82 % | 10 |
| Grain | Słód owsiany Fawcett | 0.5 kg (4.8%) | 61 % | 5 |
| Grain | Pszeniczny | 1 kg (9.7%) | 85 % | 4 |
| Sugar | muscovado | 0.2 kg (1.9%) | 100 % | 200 |
| Grain | Płatki Gryczane | 0.2 kg (1.9%) | 85 % | 3 |
| Dry Extract | Ekstrakt słodowy ciemny Gozdawa | 0.5 kg (4.8%) | 78 % | 80 |
| Grain | Płatki żytnie | 0.2 kg (1.9%) | 85 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (9.7%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

| | | | | |
|------|--------|------|--------|------|
| Boil | Simcoe | 50 g | 50 min | 12 % |
| Boil | Simcoe | 25 g | 30 min | 12 % |
| Boil | Simcoe | 25 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 14 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|----------|--------|
| Water Agent | Gips piwowarski | 5 g | Mash | 60 min |
| Spice | Glukoza | 100 g | Bottling | --- |