

# Strong Stout

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **66**
- SRM **31.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **23.6 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **77C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69%)	80 %	5
Grain	Słód owsiany Fawcett	0.5 kg (6.9%)	61 %	5
Grain	Cara Gold	0.25 kg (3.4%)	75 %	120
Grain	Jęczmień palony	0.25 kg (3.4%)	55 %	985
Grain	Strzegom Czekoladowy jasny	0.25 kg (3.4%)	68 %	400
Grain	Caramel/Crystal Malt - 120L	0.25 kg (3.4%)	72 %	236
Grain	Carafa	0.25 kg (3.4%)	70 %	664
Sugar	Milk Sugar (Lactose)	0.5 kg (6.9%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	cascade	30 g	60 min	8 %
Boil	cascade	20 g	30 min	8 %
Boil	cascade	50 g	20 min	8 %
Boil	Palisade	50 g	10 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe	50 g	Secondary	21 day(s)

### Notes

- Płatki dębowe 100g na 14 dni na zimno. Korzeń lukrecji na 5 dni na zimno 10g.  
*Mar 27, 2020, 9:12 AM*