

T34/100

- Gravity **34.1 BLG**
- ABV **17.7 %**
- IBU **100**
- SRM **76.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.9 liter(s)**
- Total mash volume **45.2 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **33.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **-3.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (44.2%)	80 %	7
Grain	Monachijski	2.5 kg (22.1%)	80 %	16
Grain	Jęczmień palony	0.7 kg (6.2%)	55 %	985
Grain	Strzegom Czekoladowy jasny	0.5 kg (4.4%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4.4%)	68 %	1200
Grain	Płatki pszeniczne	0.5 kg (4.4%)	85 %	3
Grain	Płatki owsiane	0.4 kg (3.5%)	85 %	3
Grain	Płatki orkiszowe	0.2 kg (1.8%)	80 %	4
Grain	Karmelowy Pszeniczny Strzegom	1 kg (8.8%)	79 %	130

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	90 g	60 min	18.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---
Safale S-04	Ale	Dry	11.5 g	Safale