

## test

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- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **48**
- SRM **41.8**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **33 liter(s)**

### Steps

- Temp **68 C**, Time **100 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **23 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **100 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale +	5.9 kg (59%)	79 %	6
Grain	Monachijski Munich I Weyermann -	2 kg (20%)	79 %	16
Grain	Weyermann - Vienna Malt	0.5 kg (5%)	81 %	8
Grain	Strzegom Karmel 150	1 kg (10%)	75 %	150
Grain	Fawcett - Pale Chocolate +	0.2 kg (2%)	71 %	690
Grain	Extra Black Bestmalz	0.2 kg (2%)	60 %	1000
Grain	Black Castle Malting +	0.2 kg (2%)	65 %	1400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	50 g	60 min	11.5 %
Boil	Sybilla	30 g	15 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	300 ml	---
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