

# WIS

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **73**
- SRM **47.5**
- 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 **26.3 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (28.6%)	79 %	6
Grain	Strzegom Monachijski typ I	4.5 kg (51.4%)	79 %	16
Grain	Oats, Flaked	0.5 kg (5.7%)	80 %	2
Grain	Weyermann - Carafa I	0.25 kg (2.9%)	70 %	690
Grain	Castle Cafe	0.5 kg (5.7%)	75.5 %	480
Grain	Caraaroma	0.25 kg (2.9%)	78 %	400
Grain	Jęczmień palony	0.25 kg (2.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	12.8 %
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	16.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Slant	500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	Brettanomyces	1000 g	Secondary	90 day(s)