

## Wysłodziny 2

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **41**
- SRM **67.8**
- 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 **110 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

### Mash information

- Mash efficiency **20 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45.3 liter(s)**
- Total mash volume **60.4 liter(s)**

### Steps

- Temp **67 C**, Time **120 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **45.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **120 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **-3 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (33.1%)	79 %	6
Grain	Strzegom Pilzneński	5 kg (33.1%)	80 %	4
Grain	Płatki jęczmienne	0.8 kg (5.3%)	85 %	3
Grain	Carmel pale strzegom	1 kg (6.6%)	77 %	8
Grain	Strzegom Karmel 600	1 kg (6.6%)	68 %	601
Grain	Carahell	0.5 kg (3.3%)	10 %	26
Grain	Caraaroma	0.8 kg (5.3%)	78 %	400
Grain	pszeniczny czekoladowy weyerman	1 kg (6.6%)	10 %	900

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	500 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Water Agent	H3PO4	10 g	Mash	90 min