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- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **80**
- SRM **40.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **-0.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony torfem	3 kg (46.9%)	81 %	7
Grain	Viking Pale Ale malt	2.5 kg (39.1%)	80 %	5
Grain	Fawcett - Brown	0.5 kg (7.8%)	72 %	180
Grain	Strzegom Czekoladowy 400	0.2 kg (3.1%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.1%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	100 g	60 min	5.1 %
Boil	Fuggles	100 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis