

# Carewicz Mikołaj

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- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **44**
- SRM **46.4**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **15 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **2 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.4 kg (36.9%)	82 %	4
Grain	Casle Malting Whisky Nature	1 kg (15.4%)	85 %	4
Grain	Żytni	1 kg (15.4%)	85 %	8
Grain	płatki jęczmienne	0.5 kg (7.7%)	85 %	3
Grain	Płatki owsiane	0.4 kg (6.2%)	85 %	3
Grain	Weyermann Caramunich 3	0.25 kg (3.8%)	76 %	150
Grain	Strzegom Karmel 300	0.25 kg (3.8%)	70 %	299
Grain	Enzymatyczny	0.2 kg (3.1%)	85 %	4
Grain	Jęczmień palony	0.3 kg (4.6%)	55 %	985
Grain	Czekoladowy	0.2 kg (3.1%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	11.3 %
Boil	Lublin (Lubelski)	30 g	10 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - British Ale II	Ale	Slant	300 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Flavor	kawa	50 g	Secondary	20 day(s)
Other	płatki dębowe burbon	20 g	Secondary	20 day(s)