

Co ludzie powiedzą

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **62**
- SRM **59.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **79 C**, Time **0 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **79C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking Malt	2.5 kg (43.1%)	79 %	6
Grain	Monachijski Viking Malt	2 kg (34.5%)	79 %	15
Grain	Pale Crystal Thomas Fawcett & Sons	0.1 kg (1.7%)	73 %	75
Grain	Chocolate Thomas Fawcett & Sons	0.45 kg (7.8%)	72 %	1200
Grain	Caraaroma Weyermann	0.25 kg (4.3%)	74 %	400
Grain	Jęczmień Palony Strzegom	0.25 kg (4.3%)	55 %	1000
Grain	Płatki Owsiane Brewferm	0.25 kg (4.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	30 g	60 min	15.7 %
Whirlpool	Zeus	20 g	5 min	15.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	100 ml	Safale
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Extras

Type	Name	Amount	Use for	Time
Other	Płatki dębowe amerykańskie średnio przypalone	25 g	Secondary	9 day(s)