

Czarny terier rosyjski

- Gravity **21.1 BLG**
- ABV ---
- IBU **75**
- SRM **44.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.5 liter(s)**
- Total mash volume **39.4 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **29.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **20 min** at **62C**
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (50.8%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (10.2%)	79 %	16
Grain	Słód wędzony steinbach	0.4 kg (4.1%)	80 %	6
Grain	Pszeniczny Ciemny	0.5 kg (5.1%)	80 %	20
Grain	Abbey Castle	0.5 kg (5.1%)	80 %	45
Grain	Caramel Dark Bestmalz	0.5 kg (5.1%)	55 %	90
Grain	Special B Malt	0.7 kg (7.1%)	65.2 %	315
Grain	Jęczmień palony	0.25 kg (2.5%)	55 %	985
Grain	Carafa III	0.5 kg (5.1%)	70 %	1034
Grain	Diastatyczny	0.5 kg (5.1%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	lunga	20 g	60 min	11 %
Boil	Marynka	50 g	60 min	10 %
Boil	lunga	80 g	10 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
S04	Ale	Dry	23 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	5 min
Other	Płatki dębowe amerykańskie średnio przypalone	50 g	Secondary	14 day(s)
Other	Płatki bourbon	50 g	Secondary	14 day(s)