

Dominion

- Gravity **28.7 BLG**
- ABV ---
- IBU **64**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39 liter(s)**

Steps

- Temp **67.5 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **29.3 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (28.4%)	79 %	6
Grain	Strzegom Pilzneński	2 kg (19%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (9.5%)	79 %	16
Grain	Casle Malting Whisky Nature	1 kg (9.5%)	79 %	4
Grain	Pszeniczny	0.5 kg (4.7%)	85 %	4
Grain	Caramel/Crystal Malt - 10L	0.5 kg (4.7%)	75 %	20
Grain	Simpsons - Coffee Malt	0.5 kg (4.7%)	74 %	296
Grain	Strzegom Karmel 30	0.25 kg (2.4%)	75 %	30
Grain	Roasted Barley	0.5 kg (4.7%)	55 %	591
Grain	Extra black	0.5 kg (4.7%)	35 %	1400
Sugar	cukier	0.8 kg (7.6%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	65 g	60 min	12.5 %

Aroma (end of boil)	Columbus/Tomahawk/Zeus	20 g	15 min	12.5 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 NEW WORLD STRONG ALE	Ale	Dry	11.5 g	Mangrove Jack's