

Dymy na wodzie

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **86**
- SRM **39.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **69 C**, Time **90 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	5 kg (55.6%)	80 %	5
Grain	Briess - Rye Malt	2 kg (22.2%)	80 %	7
Grain	Brown Malt (British Chocolate)	1 kg (11.1%)	70 %	128
Grain	Briess - Midnight Wheat Malt	0.5 kg (5.6%)	55 %	1084
Grain	Special B Malt	0.5 kg (5.6%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	200 ml	FM