

Heavy day

- Gravity **24 BLG**
- ABV **11 %**
- IBU **73**
- SRM **66.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|---------------|--------|------|
| Grain | Ireks pale ale | 4 kg (40.8%) | 85 % | 5 |
| Grain | Ireks monachijski | 2 kg (20.4%) | 75 % | 15 |
| Grain | Płatki pszeniczne | 2 kg (20.4%) | 85 % | 3 |
| Grain | Carafa | 0.3 kg (3.1%) | 70 % | 664 |
| Grain | Ireks Black malt | 0.5 kg (5.1%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.1 kg (1%) | 55 % | 985 |
| Sugar | Candi Sugar, Dark | 0.3 kg (3.1%) | 78.3 % | 542 |
| Grain | Ireks pszeniczny palony | 0.6 kg (6.1%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Iunga | 30 g | 60 min | 11 % |
| Boil | Simcoe | 28.3 g | 30 min | 27 % |
| Aroma (end of boil) | East Kent Goldings | 50 g | 15 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|------|--------|
| Safale S-04 | Ale | Dry | 30 g | Safale |
|-------------|-----|-----|------|--------|