

Horus Blood # 20 litrów

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **62**
- SRM **51.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **47.6 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **-0.6 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (39.4%)	80 %	5
Grain	pale ale souflet	1.3 kg (10.2%)	81 %	6
Grain	Strzegom Monachijski typ I	1 kg (7.9%)	79 %	16
Grain	Viking Malt Carmel Sweet	1 kg (7.9%)	70 %	60
Grain	Viking Malt Red Ale	1 kg (7.9%)	70 %	70
Grain	Strzegom Karmel 600	0.5 kg (3.9%)	68 %	601
Grain	Płatki owsiane	0.5 kg (3.9%)	85 %	3
Grain	Fawcett - Pale Chocolate	0.5 kg (3.9%)	71 %	600
Grain	Strzegom Pszeniczny	0.5 kg (3.9%)	81 %	6
Grain	Carafa III	0.3 kg (2.4%)	1 %	1034
Dry Extract	WES ekstrakt słodowy jasny	0.8 kg (6.3%)	80 %	---
Sugar	Candi Sugar, Amber	0.3 kg (2.4%)	78.3 %	148

Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	lunga	57 g	60 min	10.5 %
Boil	Perle	50 g	30 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	300 ml	Danstar