

Jeden

- Gravity **30.5 BLG**
- ABV ---
- IBU **99**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **37.6 liter(s)**
- Total mash volume **52.7 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **37.6 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 11 kg (73.1%) | 75 % | 6 |
| Grain | Jęczmień palony | 0.5 kg (3.3%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.6 kg (4%) | 68 % | 1200 |
| Grain | Strzegom Czekoladowy jasny | 0.6 kg (4%) | 68 % | 400 |
| Grain | Strzegom Karmel 300 | 1.5 kg (10%) | 60 % | 788 |
| Grain | Strzegom Karmel 600 | 0.6 kg (4%) | 68 % | 601 |
| Grain | Weyermann pszeniczny jasny | 0.25 kg (1.7%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | lunga | 100 g | 60 min | 11 % |
| Boil | Magnat | 50 g | 60 min | 11.2 % |
| Boil | Sybilla | 50 g | 30 min | 3.5 % |
| Boil | Sybilla | 30 g | 15 min | 3.5 % |
| Boil | Lublin (Lubelski) | 30 g | 15 min | 4 % |
| Boil | Lublin (Lubelski) | 30 g | 7 min | 4 % |

| | | | | |
|---------|-------------------|-------|-------|-------|
| Boil | Sybilla | 30 g | 7 min | 3.5 % |
| Boil | Sybilla | 50 g | 0 min | 3.5 % |
| Boil | Lublin (Lubelski) | 50 g | 0 min | 4 % |
| Dry Hop | Oktawia | 100 g | --- | 7.1 % |
| Dry Hop | Sybilla | 100 g | --- | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |