

# KUBIS II

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- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **159**
- SRM **98.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **76 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **76C**
- Keep mash **5 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

| Type           | Name                            | Amount         | Yield  | EBC  |
|----------------|---------------------------------|----------------|--------|------|
| Grain          | Viking Pale Ale malt            | 1 kg (13.4%)   | 80 %   | 5    |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.2 kg (16.1%) | 90 %   | 621  |
| Grain          | Strzegom Czekoladowy ciemny     | 0.5 kg (6.7%)  | 68 %   | 1200 |
| Grain          | Strzegom Monachijski typ II     | 2 kg (26.8%)   | 79 %   | 22   |
| Grain          | Carafa III                      | 1 kg (13.4%)   | 70 %   | 1034 |
| Grain          | Cara Gold Castlemalting         | 0.5 kg (6.7%)  | 78 %   | 120  |
| Grain          | Słód owsiany Fawcett            | 0.5 kg (6.7%)  | 61 %   | 5    |
| Grain          | Strzegom Barwiący               | 0.25 kg (3.4%) | 68 %   | 1300 |
| Sugar          | Milk Sugar (Lactose)            | 0.5 kg (6.7%)  | 76.1 % | 0    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Magnum  | 50 g   | 50 min | 13.5 %     |
| Boil    | Polaris | 100 g  | 20 min | 19 %       |

|      |                 |      |        |       |
|------|-----------------|------|--------|-------|
| Boil | Styrian Golding | 50 g | 10 min | 3.6 % |
|------|-----------------|------|--------|-------|

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safake US-04 | Ale  | Slant | 400 ml | ---        |

### Extras

| Type   | Name            | Amount | Use for   | Time      |
|--------|-----------------|--------|-----------|-----------|
| Flavor | laska wanilii   | 50 g   | Secondary | 14 day(s) |
| Flavor | ziarna kakaowca | 100 g  | Secondary | 21 day(s) |