

# lul

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **33**
- SRM **54**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **6.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **7.7 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

## Mash step by step

- Heat up **5.1 liter(s)** of strike water to **82.5C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **80C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **6.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1 kg (39.2%)	80 %	7
Grain	Monachijski	1.2 kg (47.1%)	80 %	16
Grain	Strzegom Karmel 600	0.1 kg (3.9%)	68 %	601
Grain	Strzegom Czekoladowy 1200	0.05 kg (2%)	68 %	1202
Grain	Jęczmień palony	0.2 kg (7.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	10 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale