

Matris

- Gravity **24.6 BLG**
- ABV ---
- IBU **40**
- SRM **92.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **17.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.3 liter(s)**

Steps

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

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jęczmień palony	0.507 kg (8.7%)	55 %	985
Grain	Pszeniczny	0.509 kg (8.7%)	85 %	4
Grain	Strzegom Czekoladowy ciemny	0.26 kg (4.5%)	68 %	1200
Grain	Strzegom Karmel 600	0.259 kg (4.4%)	68 %	601
Grain	Viking Pale Ale malt	2.473 kg (42.4%)	80 %	5
Grain	Strzegom Monachijski typ II	1.823 kg (31.3%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale

Extras

Type	Name	Amount	Use for	Time
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Flavor	płatki dębowe mocno opiekane macerowane	40 g	Secondary	30 day(s)
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