

# Mały Żopo

- Gravity **25.5 BLG**
- ABV ---
- IBU **84**
- SRM **106.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (27%)	80 %	4
Grain	Maris Otter Crisp	2 kg (27%)	83 %	6
Grain	Pszeniczny	0.5 kg (6.8%)	82 %	4
Grain	słód wędzony bukiem	0.5 kg (6.8%)	80 %	5
Grain	Caraaroma	1 kg (13.5%)	78 %	400
Grain	Fawcett - Dark Crystal	0.5 kg (6.8%)	71 %	300
Grain	Roasted Barley	0.3 kg (4.1%)	65 %	1000
Grain	Strzegom Czekoladowy 1200	0.3 kg (4.1%)	68 %	1202
Grain	Weyermann - Carafa II	0.3 kg (4.1%)	70 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	11.5 %
Boil	Magnum	25 g	30 min	11.5 %
Boil	Chinook	25 g	60 min	11.2 %
Boil	Chinook	25 g	10 min	11.2 %

## Notes

- Po dodaniu 400g cukru blg 23  
*Jan 21, 2017, 8:19 PM*