

# NAFCIARZ V2

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- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **48**
- SRM **74.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **32.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.6 liter(s)**
- Total mash volume **38.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **28.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Casle Malting Whisky Nature	5 kg (49.8%)	85 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (14.9%)	79 %	16
Grain	Viking Pale Ale malt	0.5 kg (5%)	80 %	5
Grain	Płatki owsiane	0.5 kg (5%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	1 kg (10%)	68 %	1200
Grain	Black (Patent) Malt	0.5 kg (5%)	55 %	985
Grain	Carafa III	0.35 kg (3.5%)	70 %	1034
Grain	Jęczmień palony	0.2 kg (2%)	55 %	985
Liquid Extract	ekstrakt słodowy ciemny Bruntal	0.5 kg (5%)	90 %	621

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	East Kent Goldings	50 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Slant	400 ml	---