

# Nero

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **59**
- SRM **85.2**
- 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 **60 min**
- Evaporation rate **20 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.1 liter(s)**
- Total mash volume **42.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **32.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **60 min** at **67C**
- Sparge using **-0.6 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7 kg (65.4%)	82 %	4
Grain	Viking Wheat Malt	1 kg (9.3%)	83 %	5
Grain	Viking Malt Wędzony Brzozą	0.25 kg (2.3%)	82 %	10
Grain	Viking Malt Wędzony Jabłonią	0.25 kg (2.3%)	82 %	10
Grain	Strzegom Karmel 300	0.25 kg (2.3%)	70 %	299
Grain	Strzegom Karmel 600	0.25 kg (2.3%)	68 %	601
Grain	Fawcett - Pszeniczny Czekoladowy	1 kg (9.3%)	73 %	1001
Grain	Strzegom Czekoladowy ciemny	0.2 kg (1.9%)	68 %	1200
Grain	Jęczmień palony	0.5 kg (4.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnat	50 g	60 min	11.2 %
Boil	Sybilla	50 g	15 min	3.5 %

Boil	Lublin (Lubelski)	50 g	10 min	4 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Danny favorite	Ale	Slant	500 ml	wyeast