

# Olej Transformatorowy

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **75**
- SRM **71**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **5.33 liter(s)**
- Trub loss **10 %**
- Size with trub loss **6.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **7.9 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **77C**
- Sparge using **-1.2 liter(s)** of **76C** water or to achieve **7.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (75.9%)	79 %	6
Grain	Karmelowy Jasny 30EBC	0.2 kg (5.1%)	75 %	30
Grain	Weyermann - Dehusked Carafa III	0.2 kg (5.1%)	65 %	1300
Grain	Weyermann - Chocolate Wheat	0.2 kg (5.1%)	65 %	800
Grain	Jęczmień palony	0.15 kg (3.8%)	55 %	1100
Grain	Płatki owsiane	0.2 kg (5.1%)	62 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	13.7 %
Aroma (end of boil)	Magnat	10 g	10 min	13.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe macerowane w whisky Jameson	20 g	Secondary	30 day(s)