

## PB sout 10 I

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- Gravity **18.7 BLG**
- ABV ---
- IBU **18**
- SRM **38.2**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **10.1 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (74.6%)	79 %	6
Grain	Strzegom Karmel 30	0.5 kg (14.9%)	75 %	30
Grain	Strzegom Czekoladowy 400	0.25 kg (7.5%)	68 %	400
Grain	Carafa III	0.1 kg (3%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	12.5 g	50 min	5 %
Boil	Willamette	12.5 g	20 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us - 05	Ale	Dry	6 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Cocoa Nibs	25 g	Boil	0 min

Spice	peanut butter nie wiem ile??	150 g	Boil	10 min
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