

Słowiański imperialny staft

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **108**
- SRM **60.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (69.4%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.6 kg (8.3%) | 55 % | 985 |
| Grain | Strzegom pszenica prażona | 0.2 kg (2.8%) | 70 % | 1000 |
| Grain | Karmelowy żytni Strzegom | 1 kg (13.9%) | 75 % | 150 |
| Grain | Płatki owsiane | 0.4 kg (5.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 60 g | 60 min | 14 % |
| Boil | lunga | 20 g | 60 min | 8.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us 05 | Ale | Slant | 150 ml | Fermentis |