

## Test test test

---

- Gravity **25.1 BLG**
- ABV ---
- IBU **71**
- SRM **76.4**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **37.7 liter(s)**
- Total mash volume **51.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **37.7 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 6.6 kg (47.3%) | 80 %  | 5    |
| Grain | Strzegom Monachijski typ II | 2.8 kg (20.1%) | 79 %  | 22   |
| Grain | Barley, Flaked              | 1.35 kg (9.7%) | 70 %  | 4    |
| Grain | Carafa II Special           | 1 kg (7.2%)    | 70 %  | 812  |
| Grain | Jęczmień palony             | 1 kg (7.2%)    | 55 %  | 985  |
| Grain | Carafa III Special          | 0.4 kg (2.9%)  | 70 %  | 1034 |
| Grain | Strzegom Karmel 300         | 0.4 kg (2.9%)  | 70 %  | 299  |
| Grain | Strzegom Karmel 150         | 0.4 kg (2.9%)  | 75 %  | 150  |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnat | 100 g  | 75 min | 11.2 %     |