

Test test test

- Gravity **25.1 BLG**
- ABV **11.7 %**
- 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 %