

# XDD

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **59**
- SRM **40.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **5 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **31.6 liter(s)**
- Total mash volume **42.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **31.6 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.75 kg (59.8%)	79 %	6
Grain	Wędzony torfem Viking Malt	1.5 kg (13.3%)	82 %	10
Grain	Słód CHÂTEAU PEATED	0.95 kg (8.4%)	80 %	4
Grain	Colorado Honig Malt	0.75 kg (6.6%)	75 %	8
Grain	Carafa II	0.32 kg (2.8%)	70 %	812
Grain	Weyermann - Dehusked Carafa III	0.32 kg (2.8%)	70 %	1024
Grain	Brown Malt (British Chocolate)	0.3 kg (2.7%)	70 %	200
Grain	Weyermann - Dehusked Carafa II	0.26 kg (2.3%)	70 %	837
Grain	Strzegom Wiedeński	0.15 kg (1.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	75 g	60 min	12.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Us-05	Ale	Slant	180 ml	Danstar

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	Calcium Chloride	7.5 g	Mash	60 min
Fining	Whirlfloc	3.75 g	Boil	10 min
Water Agent	NaCl	6 g	Mash	60 min
Water Agent	Lactic Acid	7.5 g	Mash	60 min