

# Zaduszne

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **53**
- SRM **52.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (41%)	80 %	5
Grain	Strzegom Czekoladowy 400	0.5 kg (4.1%)	68 %	400
Grain	Jęczmień palony	0.5 kg (4.1%)	55 %	985
Adjunct	Pszenica niestodowana	1 kg (8.2%)	75 %	3
Grain	Płatki owsiane	0.5 kg (4.1%)	60 %	3
Grain	płatki jęczmienne	0.5 kg (4.1%)	60 %	4
Grain	Caraaroma	0.5 kg (4.1%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (4.1%)	73 %	120
Grain	Carafa	0.5 kg (4.1%)	70 %	664
Sugar	cukier	1 kg (8.2%)	--- %	---
Liquid Extract	WES ekstrakt słodowy bursztynowy	1.2 kg (9.8%)	80 %	300
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.5 kg (4.1%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	25 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Beczka dębową macerowana w winie	50 g	Secondary	14 day(s)
Flavor	wanilia	2 g	Secondary	14 day(s)

### Notes

- 2 przekrojone wzdłuż łaski wanilii  
*Oct 28, 2023, 7:06 PM*