

# Budionny

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **94**
- SRM **40.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **30.5 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **78.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount         | Yield  | EBC |
|-------|-------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt    | 5 kg (52.4%)   | 80 %   | 5   |
| Grain | Płatki owsiane          | 0.5 kg (5.2%)  | 60 %   | 3   |
| Grain | Special B Malt          | 0.5 kg (5.2%)  | 65.2 % | 315 |
| Grain | Caramunich® typ I       | 0.3 kg (3.1%)  | 73 %   | 80  |
| Grain | Briess - Chocolate Malt | 0.3 kg (3.1%)  | 60 %   | 690 |
| Grain | Czekoladowy             | 0.3 kg (3.1%)  | 60 %   | 788 |
| Grain | viking malt cookie      | 0.64 kg (6.7%) | 60 %   | 50  |
| Grain | Viking Wędzony torfem   | 1 kg (10.5%)   | 81 %   | 7   |
| Grain | Viking Wheat Malt       | 1 kg (10.5%)   | 83 %   | 5   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Warrior            | 50 g   | 60 min | 15.5 %     |
| Boil    | East Kent Goldings | 50 g   | 30 min | 5.1 %      |
| Boil    | East Kent Goldings | 50 g   | 10 min | 5.1 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |      |           |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 30 g | Fermentis |
|--------------|-----|-----|------|-----------|

## Notes

- Drożdże dwie saszetki US-05, uwodnione lub dwulitrowy starter z wyżej wymienionych drożdży.  
*May 10, 2025, 8:17 PM*