

#18 Russian Imperial Stout Barrel Aged

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **64**
- SRM **57.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **43.2 liter(s)**
- Total mash volume **57.6 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **43.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------------------|----------------|-------|------|
| Liquid Extract | Bruntal Light | 1.7 kg (8.4%) | 90 % | 10 |
| Liquid Extract | Bruntal Pale Ale | 3.4 kg (16.8%) | 90 % | 30 |
| Grain | Pale Malt (2 Row) UK | 4 kg (19.8%) | 80 % | 6 |
| Grain | Weyermann - Munich II | 4 kg (19.8%) | 80 % | 20 |
| Grain | Pszeniczny | 2 kg (9.9%) | 85 % | 4 |
| Grain | Whisky Malt | 1 kg (5%) | 82 % | 6 |
| Grain | Słód kawowy | 0.8 kg (4%) | 70 % | 500 |
| Grain | Jęczmień palony | 0.8 kg (4%) | 70 % | 740 |
| Grain | Carafa III | 0.6 kg (3%) | 72 % | 1052 |
| Grain | Weyermann - Czekoladowy Żytni | 0.6 kg (3%) | 73 % | 700 |
| Grain | Weyermann - Czekoladowy Pszeniczny | 0.6 kg (3%) | 73 % | 1150 |
| Adjunct | Płatki jęczmienne | 0.7 kg (3.5%) | 25 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 50 g | 60 min | 7 % |

| | | | | |
|------|------------|------|--------|--------|
| Boil | Warrior | 75 g | 60 min | 16.2 % |
| Boil | Challenger | 30 g | 30 min | 7 % |
| Boil | Warrior | 25 g | 30 min | 16.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|---------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |
| Safale US-05 | Ale | Slant | 1000 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------|--------|-----------|-----------|
| Fining | Mech Irlandzki | 10 g | Boil | 10 min |
| Flavor | Płatki średnio opiekane | 100 g | Secondary | 50 day(s) |
| Flavor | Płatki lekko opiekane | 40 g | Secondary | 50 day(s) |

Notes

- Słody palone (Carafa III, Czekoladowe, Palone) dodajemy po negatywnej próbie jodowej na drugą przerwę, wcześniej poddając je "cold brewing" - mocząc w zimnej wodzie.

Płatki dębowe francuskie średnio opiekane macerowane przez kilka tygodni w Laphroaig 10YO.
Płatki dębowe lekko opiekane bezpośrednio na fermentację cichą.
Sep 19, 2017, 11:23 PM