

Azazel

- Gravity **29.1 BLG**
- ABV **14.3 %**
- IBU **45**
- SRM **72.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **180 min**
- Evaporation rate **25 %/h**
- Boil size **38.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **37.2 liter(s)**

Steps

- Temp **72 C**, Time **0 min**
- Temp **67 C**, Time **90 min**
- Temp **67 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **78.2C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **67C**
- Keep mash **0 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **25.3 liter(s)** of **76C** water or to achieve **38.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (41.7%) | 80 % | 5 |
| Grain | Monachijski typ II Viking Malt | 3.5 kg (29.2%) | 79 % | 22 |
| Grain | Pszeniczny | 1 kg (8.3%) | 85 % | 4 |
| Grain | Jęczmień palony | 1 kg (8.3%) | 55 % | 1000 |
| Grain | Strzegom Czekoladowy 1200 | 0.5 kg (4.2%) | 68 % | 1202 |
| Grain | Słód karmelowy ciemny Viking | 0.5 kg (4.2%) | 90 % | 600 |
| Grain | płatki jęczmienne | 0.5 kg (4.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|---------|------------|
| Boil | Marynka | 50 g | 120 min | 10 % |
| Boil | Lublin (Lubelski) | 50 g | 170 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 22 g | Safale |

Notes

- Po 90 minutach gdy próba jodowa będzie negatywna dodać jęczmień palony i słód czekoladowy.
Jan 11, 2018, 9:33 PM