

BPG - Imperial Stout

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **71**
- SRM **57.7**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **30.3 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 6 kg (56.6%) | 85 % | 7 |
| Grain | Płatki jęczmienne | 0.6 kg (5.7%) | 60 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (3.8%) | 60 % | 3 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (4.7%) | 80 % | 6 |
| Grain | Weyermann - Rye Malt | 0.5 kg (4.7%) | 85 % | 7 |
| Grain | Fawcett - Pale Chocolate | 1 kg (9.4%) | 71 % | 600 |
| Grain | Weyermann - Pszeniczny czekoladowy | 0.5 kg (4.7%) | 50 % | 1000 |
| Grain | Weyermann - Carafa III | 0.3 kg (2.8%) | 70 % | 1024 |
| Grain | Weyermann - Caramunich Typ II | 0.2 kg (1.9%) | 73 % | 120 |
| Grain | Fawcett - Crystal | 0.1 kg (0.9%) | 70 % | 160 |
| Sugar | Cukier | 0.5 kg (4.7%) | 100 % | 1 |

W zależności od ekstraktu (20-24) przed gotowaniem dodać do gotującej brzeczki od 0.5kg do 1kg

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Magnum | 80 g | 60 min | 13.5 % |
| Aroma (end of boil) | Książęcy | 30 g | 1 min | 7 % |
| Aroma (end of boil) | Zula | 30 g | 1 min | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 10 g | Boil | 15 min |

Notes

- Fermentacja w 16 stopniach
Burzliwa ze 4 tygodnie
Ewentualne zlanie na cichą
Dalej leżakowanie 4-8 tygodni
Oct 10, 2024, 12:11 AM