

RIS #4 - kokosowy

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **32**
- SRM **35.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.3 liter(s)**
- Total mash volume **37.8 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **73 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **28.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **73C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------------------|----------------|-------|------|
| Grain | Viking - pilznieński | 3.8 kg (33.2%) | 82 % | 4 |
| Grain | Viking - Pale Ale | 1.5 kg (13.1%) | 80 % | 7 |
| Grain | Viking - monachijski | 2.5 kg (21.8%) | 78 % | 13 |
| Grain | Abbey Castle | 0.4 kg (3.5%) | 80 % | 45 |
| Grain | Weyermann - Caramunich Typ II | 0.3 kg (2.6%) | 73 % | 120 |
| Grain | Weyermann Belgian Special B Malt | 0.45 kg (3.9%) | 68 % | 400 |
| Grain | Weyermann - Carafa I | 0.1 kg (0.9%) | 65 % | 900 |
| Grain | Weyermann - pszeniczny czekoladowy | 0.3 kg (2.6%) | 70 % | 1050 |
| Grain | Weyermann - Carafa III | 0.1 kg (0.9%) | 70 % | 1400 |
| Sugar | Laktoza | 1 kg (8.7%) | 100 % | 0 |
| Liquid Extract | Ekstrakt słodowy jasny | 1 kg (8.7%) | 76 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---|--------|--------|------------|
| Boil | goryczkowy Marynka - szyszki własny zbiór | 50 g | 90 min | 10 % |
| Aroma (end of boil) | aromatyczny Lubelski - szyszki własny zbiór | 50 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| S-04 | Ale | Slant | 500 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------------------|--------|-----------|-----------|
| Flavor | Prażone kruszone ziarno kakaowca | 200 g | Secondary | 14 day(s) |
| Flavor | Mąka kokosowa | 250 g | Secondary | 14 day(s) |

Notes

- Mąka zalana spirytusem przed dodaniem
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