

RIS IV MKPD w Chorzowie

- Gravity **35.1 BLG**
- ABV **18.5 %**
- IBU **53**
- SRM **64.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **52.5 liter(s)**

Steps

- Temp **67 C**, Time **105 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **37.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **105 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 12 kg (77.4%) | 85 % | 7 |
| Grain | Caramunich III | 1 kg (6.5%) | --- % | --- |
| Grain | Weyermann - Carafa II | 1 kg (6.5%) | 70 % | 837 |
| Grain | Jęczmień palony | 1 kg (6.5%) | 55 % | 985 |
| Adjunct | Płatki owsiane | 0.5 kg (3.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 50 g | 60 min | 13.5 % |
| Boil | Mosaic | 50 g | 30 min | 10 % |
| Boil | Mosaic | 50 g | 15 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 250 ml | Fermentis |

Notes

- Po wysładzeniu odebrałem około 32 litry - 21 Brix.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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