

RIS ok. 25 Blg

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **48**
- SRM **34.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.82 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **60 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **60 min** at **78C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (64.1%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (2.6%) | 75 % | 30 |
| Grain | Strzegom Karmel 150 | 0.2 kg (2.6%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.6%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.2 kg (2.6%) | 55 % | 985 |
| Grain | Strzegom Monachijski typ I | 2 kg (25.6%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 25 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|--------|-----------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |
|-------------|-----|-----|--------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------------|--------|-----------|-----------|
| Flavor | Płatki mocno palone (dębowe) | 50 g | Secondary | 21 day(s) |

Notes

- Fermentacja burzliwa w temp. 15-18 C
Do fermentacji cichej dodano:
Płatki dębowe amerykańskie Heavy Toast 20 g - do wina lub piwa
Jan 13, 2025, 7:39 PM