

RIS v5 #43

- Gravity **24 BLG**
- ABV **11 %**
- IBU **98**
- SRM **52.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **165 min**
- Evaporation rate **10 %/h**
- Boil size **24.7 liter(s)**

Mash information

- Mash efficiency **77.4 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.7 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **7 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **7 min** at **75C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Bestmalz - Pale Ale Malt | 4.5 kg (54.9%) | 80.5 % | 6 |
| Grain | Bestmalz - Munich Malt I | 2.8 kg (34.1%) | 80 % | 16 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.4 kg (4.9%) | 72.7 % | 1000 |
| Grain | Weyermann - Dehusked Carafo III | 0.3 kg (3.7%) | 65 % | 1400 |
| Grain | Viking - czekoladowy jęczmienny | 0.2 kg (2.4%) | 68 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 50 g | 60 min | 14.7 % |
| Boil | Warrior | 40 g | 30 min | 14.7 % |

Yeasts

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

| | | | | |
|----------------------|-----|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 200 ml | Fermentum Mobile |
|----------------------|-----|-------|--------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------------------|--------|-----------|-----------|
| Water Agent | węglan wapnia/kreda | 9 g | Mash | --- |
| Water Agent | kwas mlekowy [ml] | 3.89 g | Mash | --- |
| Water Agent | gips | 4 g | Mash | --- |
| Water Agent | sól epsom | 3 g | Mash | --- |
| Other | fosforan diamonu | 3 g | Boil | 10 min |
| Fining | mech irlandzki | 3 g | Boil | 10 min |
| Flavor | płatki dębowe sherry oloroso | 50 g | Secondary | 30 day(s) |
| Flavor | płatki dębowe koniak | 50 g | Secondary | 30 day(s) |

Notes

- Carafa III special w 72C (wcześniej cold brew ok. 20 min)
Apr 13, 2017, 1:35 PM