

SIR

- Gravity **25.1 BLG**
- ABV ---
- IBU **83**
- SRM **82.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (57.1%)	--- %	6
Grain	Strzegom pszeniczny	1 kg (11.4%)	--- %	6
Grain	Weyermann Specjal W	0.5 kg (5.7%)	68 %	300
Grain	Weyermann - Carapils	0.25 kg (2.9%)	78 %	4
Sugar	Candi Sugar, Clear	0.5 kg (5.7%)	100 %	2
Adjunct	Briess - Barley Flakes	0.5 kg (5.7%)	70 %	3
Grain	Jęczmień palony	0.5 kg (5.7%)	50 %	985
Grain	Strzegom Czekoladowy 1200	0.5 kg (5.7%)	--- %	1202

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Sticklebract	30 g	90 min	12 %
Boil	Magnum	30 g	60 min	13 %

Boil	Admiral	50 g	10 min	13.3 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	320 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	wanilia mecerowana w whisky	200 g	Secondary	30 day(s)
Flavor	płatki dębowe mocno opiekane	30 g	Secondary	30 day(s)

Notes

- 150 g jęczmienia palonego i 150 g czekoladowego 1200 od początku zacierania.
150 g jęczmienia palonego i 150 g czekoladowego 1200 w 60 minucie zacierania.
200 g jęczmienia palonego i 200 g czekoladowego 1200 na mash out.

Filtracja na wężyku z oplotu i wysładzanie do objętości 24 litrów
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