

Towarzysz Stout

- Gravity **30.8 BLG**
- ABV ---
- IBU **76**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2.5 kg (42.7%)	80 %	4
Grain	Monachijski	1.75 kg (29.9%)	80 %	16
Grain	Jęczmień palony	0.3 kg (5.1%)	55 %	985
Grain	Caraaroma	0.25 kg (4.3%)	78 %	400
Grain	Caramunich Malt	0.25 kg (4.3%)	71.7 %	110
Grain	Carafa	0.2 kg (3.4%)	70 %	664
Adjunct	płatki pszenne	0.2 kg (3.4%)	--- %	---
Adjunct	owsiane	0.2 kg (3.4%)	--- %	---
Adjunct	jęczmienne	0.2 kg (3.4%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	90 min	10 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %
Boil	Marynka	20 g	150 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	60 ml	White Labs

Notes

- [http://www.wiki.piwo.org/Russian_Imperial_Stout,_Jacek_Michna_\(szop007\)](http://www.wiki.piwo.org/Russian_Imperial_Stout,_Jacek_Michna_(szop007))
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