

Dziadek Mróz

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **61**
- SRM **41.6**
- 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 **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Płatki owsiane	1 kg (15.4%)	85 %	3
Grain	Melano light	0.5 kg (7.7%)	80 %	39
Grain	Castle Malting Cafe light	0.25 kg (3.8%)	75 %	250
Grain	Fawcett - Dark Crystal	0.25 kg (3.8%)	71 %	300
Grain	Carafa III specjal	0.5 kg (7.7%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	15 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	100 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	węglan wapnia	8 g	Mash	60 min
Water Agent	ph stabilizer	10 g	Mash	60 min
Flavor	płatki dębowe mocno palone	50 g	Secondary	14 day(s)

Notes

- Carafa na wygrzew (razem z podgrzewaniem)
Rozlew z łyżką gęstwy
Płatki namoczone w Bourbonie
Jan 5, 2019, 7:26 PM