

4° (Milk Russian Imperial Stout)

- Gravity **24.2 BLG**
- ABV ---
- IBU **46**
- SRM **58.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (21.6%)	81 %	4
Grain	Castle Pale Ale	4 kg (43.2%)	80 %	8
Grain	Pszeniczny	1 kg (10.8%)	85 %	4
Grain	Karmelowy jasny	1.5 kg (16.2%)	79 %	130
Grain	Black (Patent) Malt	0.25 kg (2.7%)	55 %	985
Grain	Czekoladowy	0.5 kg (5.4%)	60 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	90 min	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	1000 g	Boil	10 min
Other	Cukier	250 g	Boil	15 min

Notes

- Cukier do podbiccia ekstraktu; Laktoza dla uzyskania mlecznego smaku. Piwo bardzo słodkie i ulepkowate (14 blg po fermentacji) [29,5 plato z cukrem i laktozą]
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