

Chucking RIS 1

- Gravity **29.6 BLG**
- ABV **14.5 %**
- IBU **59**
- SRM **76**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **43.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (55.6%)	80 %	5
Grain	Chocolate Malt (UK)	0.8 kg (6.3%)	73 %	887
Grain	Weyermann - Carafa I	0.8 kg (6.3%)	70 %	690
Grain	Strzegom Karmel 300	0.8 kg (6.3%)	70 %	299
Grain	Casle Malting Whisky Nature	0.8 kg (6.3%)	85 %	4
Grain	Płatki owsiane	0.6 kg (4.8%)	85 %	3
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.5 kg (11.9%)	90 %	621
Sugar	Milk Sugar (Lactose)	0.3 kg (2.4%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	70 g	95 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe chocolate	35 g	Secondary	30 day(s)
Flavor	Laski wanilii	15 g	Secondary	30 day(s)

Notes

- Burzliwa 3tyg

Cicha 2 miesiące w szklanym balonie
Jul 18, 2019, 10:25 PM