

Pierwszy RIS

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **41**
- SRM **36**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **6 %**
- Size with trub loss **7.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **9.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **7.7 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **9.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2 kg (59%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.15 kg (4.4%) | 75 % | 150 |
| Grain | Strzegom Pilzneński | 0.3 kg (8.8%) | 80 % | 4 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (2.9%) | 73 % | 1001 |
| Grain | Simpsons - Coffee Malt | 0.1 kg (2.9%) | 74 % | 250 |
| Grain | Strzegom Monachijski typ II | 0.3 kg (8.8%) | 79 % | 25 |
| Grain | Jęczmień palony | 0.05 kg (1.5%) | 55 % | 1000 |
| Adjunct | Jęczmień niesłodowany | 0.2 kg (5.9%) | 75 % | 2 |
| Grain | Fawcett - Pale Chocolate | 0.1 kg (2.9%) | 71 % | 600 |
| Sugar | CUKIER | 0.09 kg (2.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

| | | | | |
|------|--------|------|--------|-------|
| Boil | Target | 18 g | 60 min | 9.7 % |
|------|--------|------|--------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 50 ml | Safale |
| Safale S-04 | Ale | Dry | 8 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | Płatki Bourbon | 5 g | Secondary | 7 day(s) |

Notes

- wysładzanie 4,5L wody; dodatek 90 g cukru na koniec chmielenia.
 blg ostudzonej brzezki 21
 fermentacja start w 14C
Nov 17, 2019, 1:30 AM