

projekt - Russian Imperial Stout #1 - Browar na Wyżynie

- Gravity **24.2 BLG**
- ABV ---
- IBU **52**
- SRM **69.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **6 %**
- Size with trub loss **14.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | pale ale Viking Malt | 1.5 kg (19.2%) | 80 % | 6 |
| Grain | golden ale Viking Malt | 1.5 kg (19.2%) | 80 % | 11 |
| Grain | monachijski typ II Viking Malt | 0.8 kg (10.3%) | 78 % | 22 |
| Grain | pale cookie Viking Malt | 0.8 kg (10.3%) | 75 % | 30 |
| Grain | karmelowy 300 - Viking Malt | 0.4 kg (5.1%) | 70 % | 300 |
| Grain | karmelowy 600 - Viking Malt | 0.4 kg (5.1%) | 65 % | 600 |
| Grain | jęczmień prażony Viking Malt | 0.2 kg (2.6%) | 1 % | 1000 |
| Grain | czekoladowy ciemny Viking Malt | 0.2 kg (2.6%) | 1 % | 1100 |
| Grain | pszenica prażona Viking Malt | 0.2 kg (2.6%) | 1 % | 1200 |
| Grain | żyto prażone Viking Malt | 0.2 kg (2.6%) | 1 % | 1100 |
| Grain | płatki żytnie błyskawiczne | 0.5 kg (6.4%) | 70 % | 3 |

| | | | | |
|-------|--------------------------------|---------------|-------|-----|
| Grain | płatki jęczmienne błyskawiczne | 0.5 kg (6.4%) | 70 % | 1 |
| Sugar | cukier kokosowy | 0.6 kg (7.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------|--------|--------|------------|
| First Wort | Puławski (PL) - granulát | 30 g | 90 min | 9.3 % |
| Boil | Puławski (PL) - granulát | 20 g | 20 min | 9.3 % |
| Aroma (end of boil) | Puławski (PL) - granulát | 30 g | 5 min | 9.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 500 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Fining | Mech irlandzki | 2 g | Boil | 15 min |
| Other | Cukier kokosowy | 600 g | Boil | 15 min |
| Water Agent | Węglan wapnia | 5 g | Mash | 70 min |