

RIS

- Gravity **32.7 BLG**
- ABV **16.7 %**
- IBU **81**
- SRM **63.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **36.2 liter(s)**

Steps

- Temp **67 C**, Time **120 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **29 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **120 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **-6.4 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ I | 1.5 kg (20.7%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 1.5 kg (20.7%) | 79 % | 10 |
| Grain | Strzegom Pilzneński | 1.9 kg (26.2%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (6.9%) | 85 % | 3 |
| Grain | Abbey Castle | 0.08 kg (1.1%) | 80 % | 45 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (4.1%) | 73 % | 1001 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (2.8%) | 73 % | 120 |
| Grain | Fawcett - Brown | 0.06 kg (0.8%) | 72 % | 180 |
| Grain | Special B Castle | 0.25 kg (3.5%) | 70 % | 350 |
| Grain | Carafa II | 0.3 kg (4.1%) | 70 % | 1100 |
| Grain | Biscuit Malt | 0.25 kg (3.5%) | 79 % | 45 |
| Grain | Płatki owsiane | 0.4 kg (5.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 4.5 g | 60 min | 10 % |

| | | | | |
|---------------------|--------------|------|--------|--------|
| Boil | Magnat | 50 g | 60 min | 11.2 % |
| Boil | Chinook | 15 g | 60 min | 12 % |
| Aroma (end of boil) | Styrian Wolf | 30 g | 1 min | 11.6 % |

Notes

- Zacieranie dwurażne.

1. Połowa sódów jasnych i karmelowych oraz całość płatków.

2. Połowa sódów jasnych oraz słody palone.

Zacieranie drugiej części w 11l brzezki z części pierwszej. Wystadzenie do objętości 18l brzezka, oraz wypłukanie 12l wystodzin.

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