

RIS

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **89**
- SRM **45**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

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

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.4 kg (51.8%)	80 %	5
Grain	Viking Malt Wędzony Czereśnią	1 kg (9.6%)	82 %	10
Grain	Strzegom Czekoladowy jasny	0.55 kg (5.3%)	68 %	400
Grain	Jęczmień palony	0.2 kg (1.9%)	55 %	985
Grain	Strzegom Czekoladowy jasny	0.25 kg (2.4%)	68 %	400
Grain	Carafa II	0.2 kg (1.9%)	70 %	812
Grain	Carafa III	0.2 kg (1.9%)	70 %	1034
Grain	Płatki owsiane	0.625 kg (6%)	60 %	3
Liquid Extract	WES ekstrakt słodowy jasny	1 kg (9.6%)	80 %	45
Grain	Pszeniczny	1 kg (9.6%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	50 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	łuska kakaowca	500 g	Mash	20 min
Flavor	łuska kakaowca	200 g	Secondary	4 day(s)

Notes

- łuska kakaowca gotowana 15 min przed dodaniem na cichą fermentację
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