

RIS

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **58**
- SRM **53.9**
- 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 **180 min**
- Evaporation rate **10 %/h**
- Boil size **15 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **0.2 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (42.4%) | 80 % | 5 |
| Grain | Monachijski | 1.75 kg (29.7%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.3 kg (5.1%) | 55 % | 985 |
| Grain | Caraaroma | 0.25 kg (4.2%) | 78 % | 400 |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (4.2%) | 73 % | 120 |
| Grain | Płatki pszeniczne | 0.2 kg (3.4%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.2 kg (3.4%) | 60 % | 3 |
| Grain | płatki jęczmienne | 0.2 kg (3.4%) | 60 % | 4 |
| Grain | Weyermann - Carafa II | 0.25 kg (4.2%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 40 g | 80 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Fermentacja burzliwa: 21 dni w temp. 14-15 °C,
Fermentacja cicha: 21 dni w temp. 14-15°C.

Rozlew:

Butelkujemy z użyciem 160 g glukozy i łyżki mocnej gęstwy

May 19, 2024, 12:25 PM