

RIS v3 #26

- Gravity **25.1 BLG**
- ABV ---
- IBU **111**
- SRM **102.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **150 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **68.7 %**
- Liquor-to-grist ratio **2.83 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.9 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|----------------|--------|------|
| Grain | Bruntal - pilzneński | 0.8 kg (8.6%) | 81 % | 4 |
| Grain | Bruntal - pszeniczny | 0.4 kg (4.3%) | 83 % | 5 |
| Grain | Weyermann - Caramunich I | 0.5 kg (5.4%) | 73 % | 90 |
| Grain | Chateau - Crystal | 0.2 kg (2.2%) | 78 % | 150 |
| Liquid Extract | ekstrakt słodowy ciemny WES | 1.7 kg (18.4%) | 90 % | 620 |
| Grain | Chateau - Special B Malt | 0.5 kg (5.4%) | 77 % | 350 |
| Grain | Weyermann - Chocolate Wheat | 0.4 kg (4.3%) | 74 % | 900 |
| Grain | Viking - Roasted rye | 0.3 kg (3.2%) | 70 % | 1000 |
| Grain | Rye, Flaked | 0.4 kg (4.3%) | 78.3 % | 4 |
| Grain | Weyermann - Munich Malt II | 1 kg (10.8%) | 80 % | 23 |
| Grain | Strzegom Czekoladowy jasny | 0.05 kg (0.5%) | 68 % | 400 |
| Grain | Bruntal - pilzneński | 3 kg (32.4%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | lunga | 100 g | 60 min | 11 % |
| Boil | Hallertau Mittelfruh | 10 g | 30 min | 4.7 % |
| Boil | Simcoe | 30 g | 30 min | 13.2 % |
| Boil | Challenger | 18 g | 30 min | 5.8 % |
| Boil | Fuggles | 10 g | 30 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|-----------|-----------|
| Flavor | płatki whisky | 50 g | Secondary | 26 day(s) |
| Flavor | płatki sherry oloroso | 50 g | Secondary | 26 day(s) |
| Other | difosforan amonowy | 4 g | Boil | 30 min |

Notes

- na cichą fermentację dodanie płatków dębowych po sherry oloroso i whisky (osobno) do 2 fermentorów po ok 10 L na ok. 21-26 dni
Oct 21, 2016, 8:39 PM