

Wymrażane

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **50**
- SRM **48.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Czekoladowy | 0.4 kg (6.9%) | 60 % | 900 |
| Grain | Strzegom Karmel 600 | 0.4 kg (6.9%) | 68 % | 600 |
| Grain | Pszeniczny | 1 kg (17.2%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (17.2%) | 79 % | 22 |
| Grain | Viking Pale Ale malt | 3 kg (51.7%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 50 min | 7.8 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 5 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| SafeBrew HA-18 | Ale | Dry | 25 g | --- |

Notes

- Zacieranie - 14.12.2024
- Warzenie - 15.12.2024
- Cicha fermentacja -
- Wymrażane -
- Beczka po nalewce śliwkowej -
- Zlewanie -
- Dec 14, 2024, 4:56 PM