

4° (Milk Russian Imperial Stout)

- Gravity **24.2 BLG**
- ABV ---
- IBU **46**
- SRM **58.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (21.6%) | 81 % | 4 |
| Grain | Castle Pale Ale | 4 kg (43.2%) | 80 % | 8 |
| Grain | Pszeniczny | 1 kg (10.8%) | 85 % | 4 |
| Grain | Karmelowy jasny | 1.5 kg (16.2%) | 79 % | 130 |
| Grain | Black (Patent) Malt | 0.25 kg (2.7%) | 55 % | 985 |
| Grain | Czekoladowy | 0.5 kg (5.4%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 50 g | 90 min | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 1000 g | Boil | 10 min |
| Other | Cukier | 250 g | Boil | 15 min |

Notes

- Cukier do podbicia ekstraktu; Laktoza dla uzyskania mlecznego smaku. Piwo bardzo słodkie i ulepkowate (14 blg po fermentacji) [29,5 plato z cukrem i laktozą]
Feb 3, 2017, 6:34 PM