

Baron Samedi

- Gravity **26.4 BLG**
- ABV ---
- IBU **68**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.7 liter(s)**
- Total mash volume **46.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (43.3%)	79 %	6
Grain	Strzegom Monachijski typ I	3 kg (26%)	79 %	16
Grain	Jęczmień palony	0.55 kg (4.8%)	55 %	1100
Grain	Barley, Flaked	0.5 kg (4.3%)	70 %	4
Grain	Oats, Flaked	0.5 kg (4.3%)	80 %	2
Grain	Weyermann pszeniczny jasny	0.5 kg (4.3%)	80 %	6
Grain	Special B Malt	0.27 kg (2.3%)	65.2 %	315
Grain	Caramel/Crystal Malt - 120L	0.27 kg (2.3%)	72 %	300
Grain	Carafa	0.18 kg (1.6%)	70 %	900
Grain	Carafa III	0.15 kg (1.3%)	70 %	1350
Grain	Chocolate Malt (UK)	0.18 kg (1.6%)	73 %	1200
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (1.3%)	73 %	1001
Grain	Caramel/Crystal Malt - 10L	0.3 kg (2.6%)	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Progress	20 g	40 min	5.5 %
Boil	Fuggles	20 g	40 min	4.5 %
Boil	Progress	20 g	20 min	5.5 %
Boil	Fuggles	20 g	20 min	4.5 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	300 ml	Fermentum Mobile

Notes

- Do poprawy:
 - Zacieranie 64 st 10 min, 68 st 40 min, 72 st 15 min mash out 15 min
 - Więcej karmelowych słodów (dodane 0,3kg crystal)
 - Dokładniejsze zlanie z nad chmielin po chmieleniu
 - Drożdże w szkocką kratę odfermentowują bardzo głęboko z 25,5 blg zostało 3 blg
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