

Czarny bigos

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **128**
- SRM **77.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **32 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **-4.7 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-----------------|--------|------|
| Grain | Strzegom Monachijski typ I | 1.5 kg (18.8%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 1.5 kg (18.8%) | 79 % | 10 |
| Grain | Viking Pale Ale malt | 2 kg (25%) | 80 % | 5 |
| Grain | Płatki owsiane | 1 kg (12.5%) | 60 % | 3 |
| Grain | Special B Malt | 0.62 kg (7.8%) | 65.2 % | 350 |
| Grain | Black (Patent) Malt - Castle | 0.46 kg (5.8%) | 55 % | 1300 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (3.1%) | 71 % | 550 |
| Grain | Special W Weyermann | 0.25 kg (3.1%) | 65.2 % | 280 |
| Grain | Carafa II | 0.214 kg (2.7%) | 70 % | 1150 |
| Grain | Castle - Coffee | 0.13 kg (1.6%) | 60 % | 500 |
| Grain | Fawcett - Brown | 0.066 kg (0.8%) | 72 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 34 g | 60 min | 13.9 % |
| Boil | lunga | 50 g | 60 min | 12.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------|--------|---------|--------|
| Water Agent | Kreda | 4.3 g | Mash | 60 min |

Notes

- Zacieranie metodą Reiterated mash. W tym wypadku podzieliłem zasyp na dwie równe części.
Jun 26, 2022, 10:25 PM