

Czwarde piwo

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **60**
- SRM **44**
- 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 **2.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (61.4%)	80 %	5
Grain	Strzegom Pilzneński	0.5 kg (8.8%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (8.8%)	81 %	6
Grain	Płatki owsiane	0.4 kg (7%)	85 %	3
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.5%)	73 %	120
Grain	Weyermann Caramunich 3	0.2 kg (3.5%)	76 %	150
Grain	Jęczmień palony	0.2 kg (3.5%)	55 %	985
Grain	Extra black	0.2 kg (3.5%)	65 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	12.5 %
Boil	East Kent Goldings	30 g	10 min	5.1 %
Boil	Columbus/Tomahawk/Zeus	10 g	10 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	1000 ml	Safale

Notes

- Rozpoczęcie fermentacji 15.10.2019
Przelane na cichą 25.10.2019
Zabutelkowano 18.11.2019 2,2 v/v
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