

Domowy RIS #1 hun zuk

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **49**
- SRM **78.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **38.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5.5 kg (43%)	83 %	6
Grain	Oats, Flaked	1.2 kg (9.4%)	80 %	2
Grain	Rye, Flaked	0.4 kg (3.1%)	78.3 %	4
Grain	Biscuit Malt	1 kg (7.8%)	79 %	45
Grain	Special B Castle	1 kg (7.8%)	70 %	350
Grain	Jęczmień palony	1 kg (7.8%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	1 kg (7.8%)	73 %	1001
Dry Extract	WES ekstrakt słodowy jasny	1.7 kg (13.3%)	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	55 g	60 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Thames Valley Ale	Ale	Liquid	300 ml	Wyeast Labs

Notes

- Starter 2,5L lub rozruch na lżejszym piwie
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