

# NIEDŹWIEDŹ - RASPBERRY VANILLA BOURBON MOCHA RUSSIAN IMPERIAL STOUT

- Gravity **26.4 BLG**
- ABV ---
- IBU **120**
- SRM **95**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 600	0.5 kg (4.5%)	68 %	601
Grain	Carafa II	0.5 kg (4.5%)	70 %	812
Grain	Strzegom Czekoladowy 1200	0.5 kg (4.5%)	68 %	1202
Grain	Jęczmień palony	0.5 kg (4.5%)	55 %	985
Grain	Pilzneński	2 kg (18.2%)	81 %	4
Grain	Strzegom Pale Ale	7 kg (63.6%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	150 g	60 min	11 %
Boil	lunga	50 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-04	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Wanilia	50 g	Boil	10 min
Spice	Wanilia	50 g	Secondary	14 day(s)
Spice	Płatki Bourbon	50 g	Secondary	7 day(s)
Spice	Platki Hi Mocha	50 g	Secondary	7 day(s)
Spice	Powidła malinowe	1000 g	Boil	10 min