

Przepis Piotra MI

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **85**
- SRM **65.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **28.9 liter(s)**

Steps

- Temp **64 C**, Time **90 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale | 3 kg (36.4%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1.02 kg (12.4%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.7 kg (8.5%) | 85 % | 3 |
| Grain | Caraaroma | 0.65 kg (7.9%) | 78 % | 400 |
| Grain | Jęczmień palony | 0.5 kg (6.1%) | 55 % | 985 |
| Grain | Słód Caramunich Typ II Weyermann | 0.65 kg (7.9%) | 73 % | 120 |
| Grain | Weyermann - Carafa I | 0.4 kg (4.8%) | 70 % | 690 |
| Grain | Strzegom pszenica prażona | 0.2 kg (2.4%) | 70 % | 1000 |
| Grain | Viking Pale Ale malt | 1.13 kg (13.7%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Pacific Gem NZ (14,2) | 45 g | 60 min | 15.3 % |
| Boil | Pacific Gem NZ (14,2) | 20 g | 30 min | 15.3 % |
| Boil | Pacific Gem NZ (14,2) | 30 g | 2 min | 15.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 17 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--|---------|--------|---------|-------|
| Other | Glukoza | 1000 g | Boil | 7 min |
| Dodane na 7 minut przed końcem gotowania | | | | |