

RIS - 3Z - 2 warki

- Gravity **35.1 BLG**
- ABV **18.5 %**
- IBU **63**
- SRM **41.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **43.2 liter(s)**
- Total mash volume **57.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 5 kg (34.7%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 8 kg (55.6%) | 80 % | 4 |
| Grain | Strzegom Karmel 300 | 0.4 kg (2.8%) | 70 % | 299 |
| Grain | Strzegom Karmel 600 | 0.2 kg (1.4%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (2.8%) | 68 % | 1000 |
| Grain | Strzegom Czekoladowy jasny | 0.4 kg (2.8%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil | Zula warka 1 | 100 g | 60 min | 10 % |
| Boil | Mosaic warka 1 | 25 g | 10 min | 10 % |
| Boil | Mosaic warka 2 | 75 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 500 ml | Fermentis |

Notes

- 5 PA - 1Z
4 Pilzneński + Karmelowe- 2Z
4 Pilzneński + Palone - 3Z
Palone na początek zacierania

2 Warki : 18l 24blg + 18l 16blg

1Z -> 8 +15(2Z) +24(2W)

2Z -> 8 +15(3Z) +24(3W)

3Z -> 8 +24

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