

RIS

- Gravity **22 BLG**
- ABV ---
- IBU **62**
- SRM **91.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (56.1%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (18.7%)	79 %	22
Grain	Strzegom Pszeniczny	0.5 kg (9.3%)	81 %	6
Grain	Strzegom Karmel 600	0.25 kg (4.7%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.7%)	68 %	1200
Grain	Carafa III	0.2 kg (3.7%)	70 %	1034
Grain	Jęczmień palony	0.2 kg (3.7%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	10 min	4 %
Boil	Magnat	30 g	60 min	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	20 ml	Fermentis

Notes

- 17l wody do gotowania.
Po ostatniej przerwie dosypywanie ciemnych sódów
Nov 13, 2016, 11:06 AM