

# WIDZEW

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **38**
- SRM **50.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 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 **62 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **10 min** at **72C**
- 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 Pale Ale	5 kg (45.5%)	79 %	6
Grain	Słód Caramunich Typ II Weyermann	3.5 kg (31.8%)	73 %	120
Grain	Strzegom Pszeniczny	1 kg (9.1%)	81 %	6
Grain	Strzegom Czekoladowy 1200	0.5 kg (4.5%)	68 %	1202
Grain	Special B Castle	0.5 kg (4.5%)	70 %	350
Grain	Casle Malting Whisky Nature	0.5 kg (4.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	9.4 %
Boil	Lublin (Lubelski)	50 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	20 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	Cukier	250 g	Boil	15 min
Other	Glukoza	100 g	Boil	15 min

## Notes

- 21/22.10.2016 - Warka 11
- 07.11.2016 - zlanie na cichą (rewelacyjne w smaku)
- 25.11.2016 - dodanie płatków dębowych "Vanilla" zalanych rumem. Smak paloności, kawy i czekolady
- 27.12.2016 - butelkowanie. 11BLG. Smak paloności, kawy i czekolady. Intensywna alkoholowość w smaku i aromacie.
- 11.07.2017 - Smakuje jak lody kawowo-waniliowe.
- Feb 4, 2018, 1:21 PM*