

Czekoladka RIS runda II (robocze)

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **53**
- SRM **44.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **0.9 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.4 kg (73.9%)	82 %	4
Grain	Carafa	0.4 kg (8.7%)	70 %	664
Grain	Caraamber	0.3 kg (6.5%)	75 %	59
Grain	Viking Golden ale	0.2 kg (4.3%)	80 %	14
Grain	Weyermann Cararye	0.2 kg (4.3%)	63 %	150
Grain	Carafa II	0.1 kg (2.2%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	13.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gęstwa US-05	Ale	Slant	300 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Other	maltodekstryna	100 g	Boil	10 min
Flavor	ziarna kakaowca	1 g	Secondary	1 day(s)

Notes

- 12,3 L wody + 3,5 kg pilzneński + 0,4kg Carafa I +0,2kg caraamber - 16,4 L - zacieranie 60 minut
Po 60 min: Golden Ale + Cararye + Carafa II (około 17L wody łącznie) - 30 minut
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