

Imperator - pierwsze podejście

- Gravity **26.2 BLG**
- ABV ---
- IBU **107**
- SRM **62.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.8 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **30.2 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **74 C**, Time **5 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **80.1C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **74C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (46.3%) | 85 % | 7 |
| Grain | Monachijski | 3.5 kg (32.4%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.6 kg (5.6%) | 55 % | 985 |
| Grain | Caraaroma | 0.9 kg (8.3%) | 78 % | 400 |
| Grain | Płatki pszeniczne | 0.4 kg (3.7%) | 85 % | 3 |
| Grain | Płatki jęczmienne | 0.4 kg (3.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Admiral | 62 g | 90 min | 14.3 % |
| Boil | Lublin (Lubelski) | 40 g | 10 min | 4 % |
| Boil | Magnum | 10 g | 90 min | 13.5 % |
| Boil | Marynka | 50 g | 90 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| WLP004 - Irish Ale Yeast | Ale | Slant | 200 ml | White Labs |

Notes

- fermentować w 15C
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