

IMPERIUM II Kocie Ruchy

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **94**
- SRM **75.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **2.1 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------------|----------------|-------|------|
| Grain | Briess - Chocolate Malt | 0.2 kg (3.2%) | 60 % | 1100 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (3.2%) | 73 % | 1001 |
| Grain | Briess - Pale Ale Malt | 3 kg (47.8%) | 80 % | 7 |
| Grain | Weyermann - Carapils | 0.5 kg (8%) | 78 % | 4 |
| Grain | Carafa III | 0.5 kg (8%) | 70 % | 1034 |
| Adjunct | Płatki owsiane | 0.4 kg (6.4%) | 85 % | 3 |
| Adjunct | płatki jęczmienne | 0.4 kg (6.4%) | 85 % | 3 |
| Grain | Caramel/Crystal Malt - 120L | 0.24 kg (3.8%) | 72 % | 236 |
| Grain | Monachijski | 0.4 kg (6.4%) | 80 % | 16 |
| Grain | Żytni | 0.24 kg (3.8%) | 85 % | 8 |
| Grain | Strzegom Barwiący | 0.2 kg (3.2%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

| | | | | |
|------|---------|------|--------|--------|
| Boil | Chinook | 30 g | 60 min | 12.9 % |
| Boil | Chinook | 50 g | 60 min | 11.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |

Notes

- Chocolate 900-1100 EBC Crisp 0,2 kg
Pszeniczny czekoladowy 800-1200 EBC Fawcett Maltsters 0,2 kg
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