

Mint chocolate salt milk stout [z wysłodzin po R.I.S 2 (2023)]

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **27**
- SRM **75**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **68 C**, Time **120 min**

Mash step by step

- Heat up **25.8 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|--------|------|
| Grain | Viking Pilsner malt | 3 kg (29.1%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (19.4%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (9.7%) | 83 % | 5 |
| Grain | Oats, Malted | 1 kg (9.7%) | 80 % | 5 |
| Grain | Special B Malt | 0.5 kg (4.9%) | 65.2 % | 315 |
| Grain | Jęczmień palony | 0.5 kg (4.9%) | 55 % | 985 |
| Grain | pszeniczny czekoladowy weyermann | 0.5 kg (4.9%) | 65 % | 1100 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (4.9%) | 68 % | 1200 |
| Grain | Karmelowy Czerwony | 0.3 kg (2.9%) | 75 % | 59 |
| Grain | Weyermann - Carawheat | 0.2 kg (1.9%) | 77 % | 97 |
| Grain | Oats, Flaked | 0.8 kg (7.8%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Izabella | 30 g | 60 min | 6.8 % |

Chmiel ten cechuje się przyjemnym .cytrusowo-sosnowym aromatem, możemy w nim odnaleźć nuty pomarańczy, cytryny, mirabelki, agrestu oraz delikatne aromaty kojarzące się z lasem iglastym.

| | | | | |
|---------------------|----------|------|--------|-------|
| Aroma (end of boil) | Izabella | 20 g | 15 min | 6.8 % |
|---------------------|----------|------|--------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-33 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------------|----------------|--------|---------|--------|
| Flavor | Laktoza | 250 g | Boil | 10 min |
| Flavor | Kakao | 50 g | Boil | 15 min |
| 1-2g na litr | | | | |
| Herb | Mięta nana | 25 g | Boil | 15 min |
| Spice | Sól himalajska | 15 g | Boil | 15 min |
| (...) | | | | |
| Water Agent | Węglan wapnia | 4 g | Boil | 60 min |
| Water Agent | Chlorek wapnia | 3 g | Boil | 60 min |

Notes

- Wysłodziny po risie - double mash
Dodatkowo:
1kg pszenicznego, 1kg monacha 2, 2kg pszenicznego ciemnego i 0,5kg czekoladowego ciemnego.
+ 250g laktozy
Zacieranie (DM) 2godz.
Powinno to dać ~12blg
+ 250g laktozy

Mięta tylko na 15min. w pończosze.
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