

Ned Stark

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **61**
- SRM **48.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **73 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **76C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|------|
| Grain | Weyermann - Light Munich Malt | 2 kg (21.1%) | 82 % | 14 |
| Grain | Weyermann - Pale Ale Malt | 3 kg (31.6%) | 85 % | 7 |
| Grain | Weyermann - Carabelge | 1 kg (10.5%) | 80 % | 30 |
| Grain | Weyermann - Carafa II | 0.5 kg (5.3%) | 70 % | 837 |
| Grain | Simpsons - Roasted Barley | 0.5 kg (5.3%) | 70 % | 1084 |
| Grain | Weyermann - Pale Wheat Malt | 2 kg (21.1%) | 85 % | 5 |
| Grain | Oats, Flaked | 0.5 kg (5.3%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Ella (AUS) | 30 g | 60 min | 14.6 % |
| Boil | Ella (AUS) | 20 g | 30 min | 14.6 % |
| Boil | Northern Brewer | 50 g | 15 min | 7.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | Sliwki suszone | 50 g | Boil | 15 min |
| Flavor | Daktyl | 120 g | Boil | 15 min |
| Other | Kawa | 200 g | Secondary | 4 day(s) |

Notes

- Kawa 200 gramow. Aromatyczna etiopska + robusta po 50%.
Sep 18, 2017, 12:27 AM