

projekt - Russian Imperial Stout #1 - Browar na Wyżynie

- Gravity **24.2 BLG**
- ABV ---
- IBU **52**
- SRM **69.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **6 %**
- Size with trub loss **14.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	1.5 kg (19.2%)	80 %	6
Grain	golden ale Viking Malt	1.5 kg (19.2%)	80 %	11
Grain	monachijski typ II Viking Malt	0.8 kg (10.3%)	78 %	22
Grain	pale cookie Viking Malt	0.8 kg (10.3%)	75 %	30
Grain	karmelowy 300 - Viking Malt	0.4 kg (5.1%)	70 %	300
Grain	karmelowy 600 - Viking Malt	0.4 kg (5.1%)	65 %	600
Grain	jęczmień prażony Viking Malt	0.2 kg (2.6%)	1 %	1000
Grain	czekoladowy ciemny Viking Malt	0.2 kg (2.6%)	1 %	1100
Grain	pszenica prażona Viking Malt	0.2 kg (2.6%)	1 %	1200
Grain	żyto prażone Viking Malt	0.2 kg (2.6%)	1 %	1100
Grain	płatki żytnie błyskawiczne	0.5 kg (6.4%)	70 %	3

Grain	płatki jęczmienne błyskawiczne	0.5 kg (6.4%)	70 %	1
Sugar	cukier kokosowy	0.6 kg (7.7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Puławski (PL) - granulát	30 g	90 min	9.3 %
Boil	Puławski (PL) - granulát	20 g	20 min	9.3 %
Aroma (end of boil)	Puławski (PL) - granulát	30 g	5 min	9.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	500 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	2 g	Boil	15 min
Other	Cukier kokosowy	600 g	Boil	15 min
Water Agent	Węglan wapnia	5 g	Mash	70 min