

Przepis Piotra MI

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **80**
- SRM **60.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 4 kg (51.3%) | 85 % | 7 |
| Grain | Strzegom Monachijski typ I | 1 kg (12.8%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.8 kg (10.3%) | 85 % | 3 |
| Grain | Caraaroma | 0.6 kg (7.7%) | 78 % | 400 |
| Grain | Jęczmień palony | 0.4 kg (5.1%) | 55 % | 985 |
| Grain | Słód Caramunich Typ II Weyermann | 0.4 kg (5.1%) | 73 % | 120 |
| Grain | Weyermann - Carafa I | 0.4 kg (5.1%) | 70 % | 690 |
| Grain | Strzegom pszenica prażona | 0.2 kg (2.6%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Pacific Gem NZ (14,2) | 45 g | 60 min | 14.2 % |
| Boil | Pacific Gem NZ (14,2) | 20 g | 30 min | 14.2 % |
| Boil | Simcoe | 15 g | 2 min | 13.2 % |
| Boil | Pacific Gem NZ (14,2) | 25 g | 2 min | 14.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 17 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--|---------|--------|---------|-------|
| Other | Glukoza | 1000 g | Boil | 7 min |
| Dodane na 7 minut przed końcem gotowania | | | | |