

RIS

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **77**
- SRM **59.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.05 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **78.5C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (43.8%)	80 %	5
Grain	Strzegom Monachijski typ II	1.12 kg (9.8%)	79 %	22
Grain	Strzegom Monachijski typ I	1 kg (8.8%)	79 %	16
Grain	Strzegom Czekoladowy jasny	1 kg (8.8%)	68 %	400
Grain	special w	0.2 kg (1.8%)	76 %	300
Grain	Weyermann Caramunich 3	0.3 kg (2.6%)	76 %	150
Grain	Weyermann - Chocolate Wheat	0.25 kg (2.2%)	74 %	788
Grain	Fawcett - Brown	0.25 kg (2.2%)	72 %	180
Grain	Weyermann - Carafa I	0.25 kg (2.2%)	70 %	690
Grain	Jęczmień palony	0.5 kg (4.4%)	55 %	985
Grain	płatki jęczmienne	0.6 kg (5.3%)	70 %	5
Grain	Weyermann - Pale Wheat Malt	0.7 kg (6.1%)	85 %	5

Grain	Simpsons - Coffee Malt	0.25 kg (2.2%)	74 %	296
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Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	9.7 %
Boil	Marynka	61 g	60 min	10.5 %
Boil	Newport	28 g	20 min	10.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

Notes

- Dodane do 22l wody, po ustabilizowaniu 67 stopni
1#15 67
2#15 66,66
3#5 grzania i 10 w 69
dodane 300 g czekoladowego jasnego w 40 minucie zacierania, temp 67
4#15 podgrzane do 68-69
5#15 69-70
6#15 71
7# grzanie do 76 i dodanie 200g jęczmienia palonego do wysładzania
wygrzanie do 75 i do wiadra filtracyjnego

Leci niezle, b przednia 26 blg, potem duze problemy z filtracja, przeniesione po godzinie do gaa, podgrzane do 69 i dodane pol opakowania luski gryczanej

Polecialo niezle, wyszlo przed gotowaniem 23,5 l 22 blg

gotowanie poltoragodzine, potem chmielenie.
Apr 14, 2018, 12:55 PM