

RIS z dodatkiem wędzonej śliwki

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **13**
- SRM **55.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **72 C**, Time **90 min**
- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **72C**
- Keep mash **90 min** at **72C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------------|----------------|-------|------|
| Grain | Pale Ale | 4 kg (32.3%) | --- % | 7.5 |
| Grain | Monachijski Typ II | 1.5 kg (12.1%) | --- % | 16 |
| Grain | Biscuit | 0.5 kg (4%) | --- % | 50 |
| Grain | Karmelowy Jasny 30EBC | 1 kg (8.1%) | --- % | 30 |
| Grain | Żytni | 1 kg (8.1%) | --- % | 8 |
| Grain | Płatki owsiane | 0.4 kg (3.2%) | --- % | --- |
| Grain | Płatki jęczmienne | 0.4 kg (3.2%) | --- % | --- |
| Grain | Chocolate | 2 kg (16.1%) | --- % | 690 |
| Grain | Black | 0.2 kg (1.6%) | --- % | 1350 |
| Liquid Extract | Ekstrakt słodowy ciemny | 1.2 kg (9.7%) | --- % | --- |
| Dry Extract | Ekstrakt słodowy bursztynowy | 0.2 kg (1.6%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

| | | | | |
|------|-----------|------|--------|-------|
| Boil | Endeavour | 10 g | 50 min | 7.5 % |
| Boil | Endeavour | 40 g | 20 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|-----------|
| Flavor | Śliwka wędzona | 310 g | Secondary | 75 day(s) |
| Flavor | Ziarna kawy | 43 g | Secondary | 75 day(s) |

Notes

- Ze względu na dużą ilość słoju, której bym nie zmieścił do gara o pojemności 30L, zacierałem słoje na dwa razy. Najpierw:
 - połowa słoju jasnych w 72st. przez 90min i 65st przez 30 minut, potem:
 - druga połowa słoju 65st przez 90minut i w 72st. przez 15minut, dodałem słoje czekoladowe:
 - 72st na 10 minut i słoje palone 72st na 10minut.

Dec 5, 2017, 10:35 AM