

83. Russian imperial stout 30blg

- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **39**
- SRM **51.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **20.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **37.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **20.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Lager	5 kg (44.2%)	80 %	5
Grain	Golden ale	3 kg (26.5%)	80 %	14
Grain	Płatki owsiane	1.5 kg (13.3%)	85 %	3
Grain	Weyermann - Dehusked Carafa III	0.3 kg (2.7%)	70 %	1024
Grain	Chocolate Malt (UK)	0.5 kg (4.4%)	73 %	887
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (0.9%)	73 %	1001
Grain	Caramel sweet	0.3 kg (2.7%)	70 %	75
Grain	Dekstrynowy	0.3 kg (2.7%)	79 %	16
Grain	Cookie	0.3 kg (2.7%)	72 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP028 - Edinburgh Scottish Ale Yeast	Ale	Liquid	250 ml	White Labs

Notes

- Start 6:10. Słody ok 7. Filtracja z łuską bez problemu. Po 13 piwo się już chłodziło.

Zacieranie 2h
Gotowanie 85 minut.

Pod koniec gotowania ponad 32 brix, rozcienczone brzeczką z cienkusa 12blg, do 30blg.

Drozdze zadane w 18 stopniach, cała gęstwa po scottish 90. ok 300ml.

Schlodzone do 10

06.04- 10,

07.04 - z rana 14, potem 12

08.04 - rano 14, wieczorem 17

09.04 - rano 14,

10.04 - 16 wieczorem

11.04 - 16

12.04 - 16

13.04 - 16

14.04 - 17

15.04 -17

16.04 - 20

17.04 - 18-20 - koniec chłodzenia i patrzenia.

Apr 5, 2019, 2:56 PM