

Azazel

- Gravity **29.1 BLG**
- ABV **14.3 %**
- IBU **45**
- SRM **72.5**
- 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 **180 min**
- Evaporation rate **25 %/h**
- Boil size **38.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **37.2 liter(s)**

Steps

- Temp **72 C**, Time **0 min**
- Temp **67 C**, Time **90 min**
- Temp **67 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **78.2C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **67C**
- Keep mash **0 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **25.3 liter(s)** of **76C** water or to achieve **38.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (41.7%)	80 %	5
Grain	Monachijski typ II Viking Malt	3.5 kg (29.2%)	79 %	22
Grain	Pszeniczny	1 kg (8.3%)	85 %	4
Grain	Jęczmień palony	1 kg (8.3%)	55 %	1000
Grain	Strzegom Czekoladowy 1200	0.5 kg (4.2%)	68 %	1202
Grain	Słód karmelowy ciemny Viking	0.5 kg (4.2%)	90 %	600
Grain	płatki jęczmienne	0.5 kg (4.2%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	120 min	10 %
Boil	Lublin (Lubelski)	50 g	170 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale

Notes

- Po 90 minutach gdy próba jodowa będzie negatywna dodać jęczmień palony i słód czekoladowy.
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