

Porteris

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **36**
- SRM **45.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **24.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (46.7%)	79 %	10
Grain	Strzegom Monachijski typ I	3 kg (28%)	79 %	16
Grain	Caraaroma	0.5 kg (4.7%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (4.7%)	73 %	120
Grain	Fawcett - Pale Chocolate	0.5 kg (4.7%)	71 %	1200
Sugar	Candi Sugar, Amber	1 kg (9.3%)	78.3 %	148
Grain	Strzegom Czekoladowy ciemny	0.2 kg (1.9%)	68 %	1200

Hops

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

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	500 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe macerowane w whisky przez rok	100 g	Secondary	20 day(s)

Notes

- Warka 42. warzone 29.03. Wyszło 23l 20 blg. Przy rozlewie zjedzone do 4 BLG.
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