

R#2 (Russian Imperial Stout 25 piwoszarnia.pl)

- Gravity **31.4 BLG**
- ABV **15.8 %**
- IBU **82**
- SRM **79.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **7 %**
- Size with trub loss **15 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (52.6%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 2 kg (21.1%) | 79 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (2.1%) | 75 % | 30 |
| Grain | Strzegom Karmel 150 | 0.2 kg (2.1%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.1%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.2 kg (2.1%) | 55 % | 985 |
| Liquid Extract | Ekstrakt słodowy ciemny - Gozdawa | 1.7 kg (17.9%) | 80 % | 621 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 100 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 25 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|-----------|----------|
| Other | Płatki dębowe mocno palone | 25 g | Secondary | 7 day(s) |

Notes

- Płatki macerowane w mixie bourbona i torfowego whiskey.
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