

Ris_2

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **77**
- SRM **58.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **8 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Simpsons - Maris Otter | 3.5 kg (43.2%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ II | 2.5 kg (30.9%) | 79 % | 22 |
| Grain | Płatki owsiane | 0.5 kg (6.2%) | 85 % | 3 |
| Grain | carafa special II | 0.4 kg (4.9%) | 55 % | 1200 |
| Grain | Jęczmień palony | 0.25 kg (3.1%) | 55 % | 985 |
| Grain | Black (Patent) Malt | 0.2 kg (2.5%) | 55 % | 1200 |
| Grain | Caraaroma | 0.25 kg (3.1%) | 78 % | 400 |
| Grain | Strzegom Karmel 150 | 0.5 kg (6.2%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 65 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 220 ml | Fermentis |
|--------------|-----|-------|--------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|-----------|-----------|
| Spice | wanilia | 20 g | Secondary | 30 day(s) |
| Spice | kawa | 200 g | Secondary | 30 day(s) |

Notes

- 31.12- blg zeszło do 15, dodana kolejna porcja gęstwy us05 (ok. 100ml)
1.02.12- 11blg
23.02.19r.- zabutelkowany, zeszło do 7blg, 66g glukozy/11l piwa (2.2vCO2)
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