

RIS

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **89**
- SRM **45**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5.4 kg (51.8%) | 80 % | 5 |
| Grain | Viking Malt Wędzony Czereśnią | 1 kg (9.6%) | 82 % | 10 |
| Grain | Strzegom Czekoladowy jasny | 0.55 kg (5.3%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.2 kg (1.9%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (2.4%) | 68 % | 400 |
| Grain | Carafa II | 0.2 kg (1.9%) | 70 % | 812 |
| Grain | Carafa III | 0.2 kg (1.9%) | 70 % | 1034 |
| Grain | Płatki owsiane | 0.625 kg (6%) | 60 % | 3 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1 kg (9.6%) | 80 % | 45 |
| Grain | Pszeniczny | 1 kg (9.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 100 g | 50 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | łuska kakaowca | 500 g | Mash | 20 min |
| Flavor | łuska kakaowca | 200 g | Secondary | 4 day(s) |

Notes

- łuska kakaowca gotowana 15 min przed dodaniem na cichą fermentację
Apr 10, 2022, 12:14 AM