

RIS

- Gravity **22 BLG**
- ABV ---
- IBU **62**
- SRM **91.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 3 kg (56.1%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (18.7%) | 79 % | 22 |
| Grain | Strzegom Pszeniczny | 0.5 kg (9.3%) | 81 % | 6 |
| Grain | Strzegom Karmel 600 | 0.25 kg (4.7%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.7%) | 68 % | 1200 |
| Grain | Carafa III | 0.2 kg (3.7%) | 70 % | 1034 |
| Grain | Jęczmień palony | 0.2 kg (3.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 10 min | 4 % |
| Boil | Magnat | 30 g | 60 min | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 20 ml | Fermentis |

Notes

- 17l wody do gotowania.
Po ostatniej przerwie dosypywanie ciemnych sódów
Nov 13, 2016, 11:06 AM