

Wiktor RIS

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **46**
- SRM **41.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.26 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **31.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (82.5%)	80 %	5
Grain	Strzegom Karmel 600	0.5 kg (5.2%)	68 %	601
Grain	Pszeniczny	0.5 kg (5.2%)	85 %	4
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.1%)	68 %	400
Grain	Jęczmień palony	0.3 kg (3.1%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.1%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	80 g	55 min	7.6 %
Boil	East Kent Goldings	20 g	15 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe Cherry Ollorosso	20 g	Secondary	3 day(s)

Notes

- Dla mojego syna na 18 urodziny - 02.07.2038.
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