

#15 czeko stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **23**
- SRM **38.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (61.5%)	80 %	4
Grain	Monachijski	1 kg (15.4%)	80 %	16
Grain	Carafa II	0.5 kg (7.7%)	70 %	812
Grain	Czekoladowy	0.5 kg (7.7%)	60 %	788
Grain	brown	0.5 kg (7.7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	halertauer tradition	30 g	60 min	7.1 %
Aroma (end of boil)	Citra	10 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
porter&kwass	Ale	Dry	10 g	gozdawa

Extras

Type	Name	Amount	Use for	Time
Flavor	ksylitol	5 g	Bottling	---

Notes

- ksylitol 5g/but w 10 butelkach
Piwo wyszło MOCNO palone.... to trzeba lubić
Jul 2, 2018, 7:42 AM