

#59 RIS

- Gravity **25.9 BLG**
- ABV ---
- IBU **96**
- SRM **70**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.9 liter(s)**
- Total mash volume **46.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **34.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.1 kg (52.5%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (8.6%)	79 %	16
Grain	Viking Wheat Malt	0.5 kg (4.3%)	83 %	5
Grain	Weyermann - pszeniczny czekoladowy	0.32 kg (2.8%)	73 %	1001
Grain	Carabelge	0.09 kg (0.8%)	80 %	30
Grain	Caramel/Crystal Malt - 120L	1.11 kg (9.6%)	72 %	236
Grain	Chocolate Malt (UK)	0.5 kg (4.3%)	73 %	887
Grain	Carafa II	0.5 kg (4.3%)	70 %	1000
Grain	Jęczmień palony	0.5 kg (4.3%)	55 %	1001
Grain	Wędzony torfem	0.5 kg (4.3%)	80 %	3
Grain	Płatki owsiane	0.5 kg (4.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	58 g	60 min	15 %

Boil	Marynka	82 g	60 min	8.4 %
Whirlpool	Fuggles	50 g	0 min	4.2 %

Extras

Type	Name	Amount	Use for	Time
Other	Śliwka wędzona	215 g	Boil	10 min

Notes

- 06 styczeń
fermentacja razem ze śliwkami. Overpitching. Montaż tuby blow off.
28 luty. Pomiar 11 blg zlany na cichą plus ok 70 ml gęstwy wlp shigh gravity. 18-21stopni. 16 marzec zlany na II cichą plus 70 g płatków dębowych macerowanych w chivas, amaretto i wódce z wanilią (20 stopni). Pomiar refraktometrem 17 brix (kalkulator pokazuje 8 blg). Rozlew 26.04 60g cukru na 15l. Gaz na 1.9. szałwik 10 blg
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