

Burn

- Gravity **33.3 BLG**
- ABV **17.1 %**
- IBU **85**
- SRM **94.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **7.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **62 C**, Time **90 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **-0.3 liter(s)** of **76C** water or to achieve **7.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (40.5%)	80 %	5
Grain	Monachijski	1 kg (27%)	80 %	16
Grain	Fawcett - Dark Crystal	0.25 kg (6.8%)	71 %	300
Grain	Simpsons - Coffee Malt	0.2 kg (5.4%)	74 %	296
Grain	Chocolate Malt (UK)	0.25 kg (6.8%)	73 %	887
Grain	Carafa	0.2 kg (5.4%)	70 %	664
Grain	Carafa II	0.2 kg (5.4%)	70 %	812
Grain	Strzegom pszenica prażona	0.1 kg (2.7%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Marynka	20 g	30 min	10 %

Extras

Type	Name	Amount	Use for	Time
Spice	kakao	50 g	Mash	15 min
Spice	cynamon	10 g	Secondary	30 day(s)
Spice	wanilia	50 g	Secondary	30 day(s)

Notes

- Zacierane na wysłodzinach po banananut
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