

Caryca Katarzyna

- Gravity **30.8 BLG**
- ABV **15.4 %**
- IBU **39**
- SRM **53.6**
- 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 **39.8 liter(s)**
- Total mash volume **53 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 10 kg (75.5%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (7.5%) | 85 % | 4 |
| Grain | Caraaroma | 0.5 kg (3.8%) | 78 % | 400 |
| Grain | Strzegom Czekoladowy 1200 | 0.5 kg (3.8%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.5 kg (3.8%) | 55 % | 985 |
| Grain | Casle Malting Whisky Nature | 0.25 kg (1.9%) | 85 % | 4 |
| Grain | Viking Malt Wędzony Czereśnią | 0.5 kg (3.8%) | 82 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Simcoe | 30 g | 60 min | 13.2 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 10 ml | Danstar |

Notes

- dodatkowo płatki dębowe macerowane w whisky
dodać łuske orkiszową do filtracji
May 7, 2017, 3:10 PM