

Chucking RIS 1

- Gravity **29.6 BLG**
- ABV **14.5 %**
- IBU **59**
- SRM **76**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **43.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 7 kg (55.6%) | 80 % | 5 |
| Grain | Chocolate Malt (UK) | 0.8 kg (6.3%) | 73 % | 887 |
| Grain | Weyermann - Carafa I | 0.8 kg (6.3%) | 70 % | 690 |
| Grain | Strzegom Karmel 300 | 0.8 kg (6.3%) | 70 % | 299 |
| Grain | Casle Malting Whisky Nature | 0.8 kg (6.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.6 kg (4.8%) | 85 % | 3 |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.5 kg (11.9%) | 90 % | 621 |
| Sugar | Milk Sugar (Lactose) | 0.3 kg (2.4%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 70 g | 95 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 20 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------|--------|-----------|-----------|
| Flavor | Płatki dębowe chocolate | 35 g | Secondary | 30 day(s) |
| Flavor | Laski wanilii | 15 g | Secondary | 30 day(s) |

Notes

- Burzliwa 3tyg

Cicha 2 miesiące w szklanym balonie
Jul 18, 2019, 10:25 PM