

LukaRis

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **61**
- SRM **38.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **180 min**
- Evaporation rate **8 %/h**
- Boil size **20.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **20.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|--------|------|
| Grain | Briess - Pale Ale Malt | 4 kg (51.3%) | 80 % | 7 |
| Grain | Monachijski | 1 kg (12.8%) | 80 % | 16 |
| Grain | Pszeniczny | 0.5 kg (6.4%) | 85 % | 4 |
| Grain | Barley, Oats, Corn, Rye, Flaked | 0.4 kg (5.1%) | 78.3 % | 4 |
| Grain | Strzegom Karmel 150 | 0.2 kg (2.6%) | 75 % | 150 |
| Grain | Coffee Malt | 0.2 kg (2.6%) | 74 % | 250 |
| Grain | Briess - Chocolate Malt | 0.2 kg (2.6%) | 60 % | 900 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (2.6%) | 73 % | 1001 |
| Grain | Carafa II | 0.1 kg (1.3%) | 70 % | 812 |
| Sugar | Candi Sugar, Clear | 1 kg (12.8%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Taurus | 25 g | 60 min | 12 % |
| Boil | Marynka | 25 g | 45 min | 8.8 % |

| | | | | |
|---------------------|-------------------|------|--------|------|
| Aroma (end of boil) | Herkules | 25 g | 15 min | 16 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 0.5 ml | Danstar |

Notes

- Temp. zacierania 65-68 stopni C
Ciemne słydy dodane na początku zacierania
W razie nie osiągnięcia stopni BLG zastosować dodatek cukru na 10 minut przed końcem warzenia.
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