

MIS

- Gravity **22.1 BLG**
- ABV ---
- IBU **80**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **120 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **39.2 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **-20.8 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------|-------|------|
| Grain | Pale Ale | 5 kg | 80 % | 4 |
| Grain | Monachijski | 1 kg | 80 % | 20 |
| Grain | Płatki owsiane | 1 kg | 80 % | 2 |
| Grain | Wiedeński | 1 kg | 80 % | 7 |
| Grain | Carafa II specjal | 0.5 kg | 70 % | 811 |
| Grain | Caraaroma | 0.5 kg | 75 % | 256 |
| Grain | Jęczmień palony | 0.2 kg | 55 % | 1000 |
| Sugar | Melasa trzciniowa | 0.45 kg | 78 % | 160 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 11.9 % |
| Boil | lunga | 50 g | 30 min | 11.9 % |
| Boil | lunga | 50 g | 5 min | 11.9 % |
| Boil | East Kent Goldings | 50 g | 5 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------------|-----|--------|--------|------------------|
| FM13 - Irlandzkie ciemności | Ale | Liquid | 200 ml | Fermentum Mobile |
|--------------------------------|-----|--------|--------|------------------|

Notes

- Pierwsza wersja przepisu
Feb 20, 2015, 9:47 AM