

Nigeryjski książę

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **74**
- SRM **66.9**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **28.3 liter(s)**
- Total mash volume **39.5 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **28.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 6.5 kg (57.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (8.8%) | 79 % | 22 |
| Grain | Strzegom Pszeniczny | 1 kg (8.8%) | 81 % | 6 |
| Grain | Strzegom Karmel 150 | 1 kg (8.8%) | 65 % | 150 |
| Grain | Caraaroma | 0.5 kg (4.4%) | 78 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.8 kg (7.1%) | 60 % | 1200 |
| Grain | Jęczmień palony | 0.5 kg (4.4%) | 45 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 65 g | 70 min | 13.5 % |
| Boil | Mosaic | 50 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |

Notes

- zwiększ zasyp o 1/3 i wysładzaj na stouta 11
Jul 11, 2018, 9:52 PM