

RIS WBR

- Gravity **27 BLG**
- ABV ---
- IBU **52**
- SRM **60.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Monachijski typ II | 4 kg (33.3%) | 79 % | 22 |
| Grain | Viking Pale Ale malt | 5 kg (41.7%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (8.3%) | 85 % | 4 |
| Grain | Jęczmień palony | 0.5 kg (4.2%) | 55 % | 985 |
| Grain | Strzegom Karmel 300 | 0.5 kg (4.2%) | 70 % | 299 |
| Grain | Strzegom Karmel 600 | 0.5 kg (4.2%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (4.2%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 10 % |
| Boil | Saaz (Czech Republic) | 60 g | 30 min | 4.5 % |
| Boil | Citra | 30 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 55 g | Danstar |

Notes

- Fermentacja burzliwa 20 st.C - ok. 2 tyg.
Fermentacja cicha 20 st.C - ok. 3 tyg.
Refermentacja 2-3 mies. Glukoza 80g + łyżka gęstwy
Leżakowanie ok. 12 mies.
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