

Risek

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **89**
- SRM **63**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **36.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **25.9 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 5 kg (46.1%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 2 kg (18.4%) | 79 % | 22 |
| Grain | Słód Wędzony Steinbach | 1 kg (9.2%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.6 kg (5.5%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (2.3%) | 68 % | 1200 |
| Grain | Strzegom pszenica prażona | 0.25 kg (2.3%) | 70 % | 1000 |
| Grain | Strzegom Barwiący | 0.25 kg (2.3%) | 68 % | 1300 |
| Grain | Jęczmień palony | 0.25 kg (2.3%) | 55 % | 985 |
| Grain | Karmelowy Czerwony | 0.25 kg (2.3%) | 75 % | 59 |
| Grain | Strzegom Karmel 600 | 0.25 kg (2.3%) | 68 % | 601 |
| Grain | Strzegom Karmel 300 | 0.25 kg (2.3%) | 70 % | 299 |
| Sugar | Candi Sugar, Dark | 0.5 kg (4.6%) | 78.3 % | 542 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------------|--------|--------|------------|
| First Wort | Warrior | 50 g | 60 min | 18.5 % |
| Boil | El Dorado | 25 g | 15 min | 13.7 % |
| Boil | Falconers Flight | 25 g | 15 min | 11.3 % |
| Boil | El Dorado | 25 g | 5 min | 13.7 % |
| Boil | El Dorado | 25 g | 5 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 300 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---|--------|-----------|-----------|
| Flavor | Suska sechłońska | 200 g | Boil | 15 min |
| Flavor | Płatki Dębowe Amerykańskie - lekko opiekane | 25 g | Secondary | 14 day(s) |
| Flavor | Płatki Dębowe Francuskie - średnio opiekane | 50 g | Secondary | 14 day(s) |

Notes

- Płatki dębowe macerowane w burbonie przez 14 dni.
Aug 7, 2017, 2:30 PM