

Rosyjska Ruletka

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **81**
- SRM **50.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.1 liter(s)**
- Total mash volume **42.8 liter(s)**

Steps

- Temp **66 C**, Time **50 min**

Mash step by step

- Heat up **32.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------------------|--------------------------------|----------------|--------|------|
| Grain | Strzegom Pale Ale | 4.2 kg (33.1%) | 79 % | 6 |
| Grain | Monachijski | 2 kg (15.7%) | 80 % | 16 |
| Grain | Casle Malting Whisky Nature | 2 kg (15.7%) | 85 % | 4 |
| Grain | Karmelowy żytni Strzegom | 1 kg (7.9%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (3.9%) | 68 % | 1200 |
| Grain | Castle Cafe | 0.5 kg (3.9%) | 75.5 % | 480 |
| Grain | Jęczmień palony | 0.5 kg (3.9%) | 55 % | 985 |
| Sugar | Cukier trzcinowy nierafinowany | 1 kg (7.9%) | --- % | --- |
| Adjunct | Płatki owsiane | 0.5 kg (3.9%) | --- % | 3 |
| Kleikowanie przez 30min | | | | |
| Adjunct | Płatki jęczmienne | 0.5 kg (3.9%) | --- % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Marynka | 100 g | 60 min | 10 % |
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Boil | Lublin (Lubelski) | 25 g | 30 min | 4 % |

| | | | | |
|---------------------|-------------------|------|--------|-------|
| Aroma (end of boil) | Tradition | 20 g | 10 min | 5.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|-------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale | Slant | 600 ml | Mangrove Jack's |

Notes

- I. Słody ciemne - wrzucić na 30min (20min + 10min mash out)
 - 1) Strzegom Czekoladowy ciemny
 - 2) Jęczmień palony
 - 3) Castle Cafe

II. Wysładzać do otrzymania brzezki o ekstrakcie 20-21blg
Ekstrakt został podbity cukrem trzcinowym (1kg - ok 4blg)

III. Drożdże zadawać w temp 17-18st. C
UWAGA!!! Gwałtowny wzrost temperatury brzezki po rozpoczęciu fermentacji

IV. Z wysłodzin zrobiono stouta: wyszło 20L brzezki 12blg
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