

Sputnik

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **64**
- SRM **41**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|-----------------|-------|------|
| Grain | Strzegom Karmel 150 | 0.11 kg (2.2%) | 75 % | 150 |
| Grain | special W | 0.055 kg (1.1%) | 70 % | 280 |
| Grain | Strzegom Karmel 300 | 0.175 kg (3.5%) | 70 % | 299 |
| Grain | Karmelowy Jasny 30EBC | 0.105 kg (2.1%) | 75 % | 30 |
| Grain | Jęczmień palony (dodany na ostatnie 10 minut zacierania) | 0.1 kg (2%) | --- % | 985 |
| Grain | Biscuit Malt | 0.2 kg (4%) | --- % | 45 |
| Grain | czekoladowy Bruntal - Soufflet | 0.1 kg (2%) | --- % | 900 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (4%) | 73 % | 1001 |
| Grain | płatki jęczmienne | 0.4 kg (8.1%) | --- % | --- |
| Grain | Viking Pale Ale malt | 3.5 kg (70.8%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Citra | 20 g | 60 min | 12 % |
| Boil | East Kent Goldings | 30 g | 15 min | 5.1 % |

| | | | | |
|------|----------|------|--------|-------|
| Boil | Amarillo | 30 g | 15 min | 9.5 % |
|------|----------|------|--------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 300 ml | Fermentum Mobile |

Notes

- Dodałem trochę gipsu piwowarskiego i chlorku wapnia do zacierania
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