

# Vlad

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **86**
- SRM **61.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **32.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (61.3%)	80 %	5
Grain	Biscuit Malt	0.3 kg (3.7%)	79 %	45
Grain	Strzegom Karmel 600	0.3 kg (3.7%)	68 %	601
Grain	Strzegom Czekoladowy 400	0.15 kg (1.8%)	68 %	400
Grain	Strzegom Czekoladowy 1200	0.15 kg (1.8%)	68 %	1202
Grain	Strzegom Monachijski typ I	0.3 kg (3.7%)	79 %	16
Grain	Weyermann - Carafa I	0.25 kg (3.1%)	70 %	800
Grain	Weyermann - Carafa III	0.25 kg (3.1%)	70 %	1300
Grain	Jęczmień palony	0.15 kg (1.8%)	55 %	1100
Grain	Kawowy	0.3 kg (3.7%)	77 %	250
Grain	Płatki owsiane	1 kg (12.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	90 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	350 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	płatki	20 g	Secondary	30 day(s)

Other	kakao ziarno	50 g	Secondary	30 day(s)
Other	tonka	10 g	Secondary	30 day(s)
Other	skórka pomarańczowa	15 g	Secondary	30 day(s)

## Notes

- Warka 16.  
Wyszło 15l - 22,5BLG. Dolałem za dużo wody do wysładzania.

V1- 5l -Sok z pomarańczy zredukowany aby oblepił zest plus pokruszone w młynku ziarna kakao.

V2 - Tonka

V3 - Płatki dębowe 4g na litr. Zrobiona herbatka 80st C na 10minut.

*Mar 18, 2018, 10:04 PM*