

# Winter warmer na jesien zime 2025, do uwarzenia jakos we wrzesniu 2025.

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **55**
- SRM **29**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **24.6 liter(s)**

## Steps

- Temp **62 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **23.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (73.2%)	80 %	7
Grain	Barley, Flaked	0.4 kg (4.9%)	70 %	4
Grain	Munich Malt	1 kg (12.2%)	80 %	18
Grain	Aromatic Malt	0.2 kg (2.4%)	78 %	51
Grain	Special B Malt	0.2 kg (2.4%)	65.2 %	315
Grain	Weyermann - Chocolate Wheat	0.2 kg (2.4%)	74 %	788
Grain	Weyermann - Dehusked Carafa III	0.2 kg (2.4%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	Tradition	50 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Oslo Kveik	Ale	Slant	1000 ml	Bootleg
US05	Ale	Dry	22 g	White Labs

## Notes

- winter warmer na zime,  
prosty RIS na US05 na maly fermentor  
*Mar 11, 2025, 10:58 AM*