

- Gravity **21.1 BLG**
- ABV ---
- IBU **38**
- SRM **39.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **75C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Minch - Irish Craft Pale Ale Malt	4 kg (57.3%)	80 %	7
Grain	Weyermann - Light Munich Malt	1.5 kg (21.5%)	85 %	20
Grain	weyermann - abbey malt	0.5 kg (7.2%)	75 %	45
Grain	Bestmalz - Cara Munich Type I	0.263 kg (3.8%)	75 %	90
Grain	Bestmalz - Cara Aroma Amber	0.1 kg (1.4%)	75 %	75
Grain	Bestmalz - Cara Munich Type III	0.4 kg (5.7%)	75 %	160
Grain	Black Barley (Roast Barley) whole	0.1 kg (1.4%)	50 %	1367
Grain	Weyermann - Chocolate Wheat	0.122 kg (1.7%)	74 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	50 min	15.5 %
Aroma (end of boil)	Flyer	50 g	10 min	9.8 %

Aroma (end of boil)	Lublin (Lubelski)	50 g	10 min	3.7 %
Whirlpool	Columbus/Tomahawk/Zeus	39 g	5 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Slant	60 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc tablets	3 g	Boil	5 min