

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **55**
- SRM **47.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **12 %/h**
- Boil size **22.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

- Temp **67 C**, Time **180 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **180 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **22.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malting company of Ireland - Irish Ale Malt	7.5 kg (75.5%)	80.5 %	7
Grain	Bestmalz - Cara Munich Type II	0.593 kg (6%)	75 %	120
Grain	Black Barley (Roast Barley) crushed	0.1 kg (1%)	50 %	1300
Grain	Crisp - Wheat Malt (EBC 2.5-4.5)	0.47 kg (4.7%)	85 %	4
Grain	Bestmalz - Cara Aromatic	0.2 kg (2%)	78 %	50
Grain	Oats, Flaked	0.48 kg (4.8%)	80 %	2
Grain	Weyermann - chocolate malt	0.25 kg (2.5%)	50 %	900
Grain	Weyermann - Carafa II	0.347 kg (3.5%)	70 %	1150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	18.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	1500 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	3 g	Boil	10 min