

#57 Russian Imperial Stout

- Gravity **25.3 BLG**
- ABV ---
- IBU **66**
- SRM **61.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **40.6 liter(s)**
- Total mash volume **52.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 6 kg (51.7%) | 80 % | 5 |
| Grain | Płatki owsiane | 2 kg (17.2%) | 60 % | 3 |
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (8.6%) | 80 % | 3 |
| Grain | Special B Malt | 1 kg (8.6%) | 65.2 % | 315 |
| Grain | Weyermann - Chocolate Wheat | 0.7 kg (6%) | 74 % | 788 |
| Grain | Simpsons - Coffee Malt | 0.2 kg (1.7%) | 74 % | 296 |
| Grain | Jęczmień palony | 0.7 kg (6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|---------|------------|
| Boil | lunga | 10 g | 120 min | 11 % |
| Boil | lunga | 70 g | 60 min | 11 % |
| Boil | lunga | 20 g | 15 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 500 ml | Fermentum Mobile |