

# Brett Russian Imperial Stout

- Gravity **24 BLG**
- ABV **11 %**
- IBU **101**
- SRM **63.5**
- 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 **23 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.7 kg (61.4%)	80 %	5
Grain	Płatki owsiane	1.2 kg (15.7%)	85 %	3
Grain	Caraaroma	0.5 kg (6.5%)	78 %	400
Grain	Fawcett - Brown	0.3 kg (3.9%)	72 %	150
Grain	Jęczmień palony	0.4 kg (5.2%)	55 %	1000
Grain	Strzegom Czekoladowy ciemny	0.35 kg (4.6%)	68 %	1200
Grain	Carafa III Special	0.2 kg (2.6%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	70 g	60 min	15.5 %
Aroma (end of boil)	Chinook	50 g	0 min	11.2 %
Aroma (end of boil)	Simcoe	50 g	0 min	13.2 %
Aroma (end of boil)	Citra	50 g	0 min	12.9 %
Dry Hop	Citra	50 g	5 day(s)	12.9 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP645 - Brettanomyces clausenii	Ale	Liquid	35 ml	White Labs
Starter 1.6 l - 10 Blg - 8 dni				