

Kominiarz - Russian Imperial Stout

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **46**
- SRM **38.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **7 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **15 min** at **68C**
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (85.7%) | 80 % | 5 |
| Grain | Caraaroma | 0.5 kg (7.1%) | 78 % | 400 |
| Grain | Weyermann - Carafa II | 0.5 kg (7.1%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 180 ml | --- |