

# Kurka Wodna - Russian Imperial Stout

- Gravity **29.1 BLG**
- ABV **14.3 %**
- IBU **62**
- SRM **79.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	1 kg (13.3%)	81 %	8
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (13.3%)	80 %	20
Grain	Weyermann Specjal W	1 kg (13.3%)	68 %	300
Grain	Grodziski pszeniczny wędzony dębem	1 kg (13.3%)	80 %	3
Grain	Żytni	1 kg (13.3%)	85 %	8
Dry Extract	Muntons DME - Amber	1 kg (13.3%)	95 %	26
Grain	Oats, Flaked	0.5 kg (6.7%)	80 %	2
Grain	Weyermann - Chocolate Wheat	0.5 kg (6.7%)	40 %	788
Grain	Jęczmień palony	0.5 kg (6.7%)	10 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	11.2 %
Boil	Simcoe	30 g	20 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Slant	200 ml	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	Tonkowiec wonny	5 g	Secondary	7 day(s)
Other	Płatki dębowe macerowane w albańskiej brandy	25 g	Secondary	14 day(s)