

## R#2 (Russian Imperial Stout 25 piwoszarnia.pl)

- Gravity **31.4 BLG**
- ABV **15.8 %**
- IBU **82**
- SRM **79.9**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **7 %**
- Size with trub loss **15 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **18.5 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **29.3 liter(s)**

### Steps

- Temp **66 C**, Time **75 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21.5 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (52.6%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (21.1%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.2 kg (2.1%)	75 %	30
Grain	Strzegom Karmel 150	0.2 kg (2.1%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.1%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (2.1%)	55 %	985
Liquid Extract	Ekstrakt słodowy ciemny - Gozdawa	1.7 kg (17.9%)	80 %	621

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Other	Płatki dębowe mocno palone	25 g	Secondary	7 day(s)

### Notes

- Płatki macerowane w mixie bourbona i torfowego whiskey.  
*Dec 6, 2017, 1:05 PM*