

# Raszyn Imperial Style

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- Gravity **34.3 BLG**
- ABV **17.9 %**
- IBU **37**
- SRM **37.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.2 liter(s)**
- Total mash volume **49.6 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **37.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **0.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type           | Name                        | Amount         | Yield | EBC  |
|----------------|-----------------------------|----------------|-------|------|
| Grain          | Strzegom Pale Ale           | 8.5 kg (60.3%) | 79 %  | 6    |
| Grain          | Carafa III                  | 0.3 kg (2.1%)  | 70 %  | 1034 |
| Grain          | Strzegom Monachijski typ I  | 3 kg (21.3%)   | 79 %  | 16   |
| Grain          | Weyermann - Chocolate Rye   | 0.3 kg (2.1%)  | 20 %  | 493  |
| Grain          | Weyermann - Chocolate Wheat | 0.3 kg (2.1%)  | 74 %  | 788  |
| Liquid Extract | WES ekstrakt słodowy jasny  | 1.7 kg (12.1%) | 80 %  | ---  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 55 g   | 60 min | 11 %       |
| Boil    | lunga | 25 g   | 30 min | 11 %       |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 200 ml | Safale     |

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type  | Name           | Amount | Use for   | Time      |
|-------|----------------|--------|-----------|-----------|
| Other | Płatki Whisky  | 25 g   | Secondary | 30 day(s) |
| Other | Płatki Bourbon | 25 g   | Secondary | 30 day(s) |

### Notes

- Piwo zostanie rozdzielone na dwie części. Do jednej trafią płatki Whisky, a do drugiej Bourbon. Macerowane w alkoholu.  
*Oct 18, 2018, 10:11 PM*