

RUSSIAN IMPERIAL STAUT

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **52**
- SRM **46.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **233 liter(s)**
- Trub loss --- %
- Size with trub loss **233 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **250.5 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **306 liter(s)**
- Total mash volume **396 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|------|
| Grain | Pilsner (2 Row) Ger | 30 kg (33.3%) | 81 % | 4 |
| Grain | Monachijski | 35 kg (38.9%) | 80 % | 20 |
| Grain | Pszeniczny | 3 kg (3.3%) | 85 % | 4 |
| Grain | Żytni | 6 kg (6.7%) | 85 % | 8 |
| Grain | Karmel 120 | 4 kg (4.4%) | 80 % | 120 |
| Grain | Karmel 400 | 5 kg (5.6%) | 80 % | 400 |
| Grain | Jęczmień palony | 2 kg (2.2%) | 55 % | 985 |
| Grain | Czekoladowy | 2.5 kg (2.8%) | 60 % | 900 |
| Grain | Barwiący | 2.5 kg (2.8%) | 60 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 1200 g | 60 min | 6.5 % |
| Whirlpool | Hersbrucker | 1500 g | 1 min | 3 % |