

# Russian Imperial Stout

- Gravity **25.3 BLG**
- ABV ---
- IBU **68**
- SRM **90.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **8 %**
- Size with trub loss **15.1 liter(s)**
- Boil time **150 min**
- Evaporation rate **1 %/h**
- Boil size **15.7 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **30.3 liter(s)**

## Steps

- Temp **62 C**, Time **85 min**
- Temp **70 C**, Time **1 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **85 min** at **62C**
- Keep mash **1 min** at **70C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (46.2%)	80 %	3
Grain	Strzegom Monachijski typ I	1.5 kg (17.3%)	79 %	16
Grain	Oats, Flaked	0.7 kg (8.1%)	80 %	2
Grain	Barley, Flaked	0.65 kg (7.5%)	70 %	4
Grain	Strzegom Czekoladowy 1200	0.35 kg (4%)	10 %	1202
Grain	Jęczmień palony	0.35 kg (4%)	10 %	985
Grain	Strzegom Pilzneński	0.35 kg (4%)	80 %	4
Grain	Caraaroma	0.3 kg (3.5%)	78 %	400
Grain	Fawcett - Pale Chocolate	0.3 kg (3.5%)	10 %	600
Grain	Coffie Malt - Castle Malting	0.15 kg (1.7%)	10 %	500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %

## Yeasts

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

## Notes

- FERMENTACJA W 16C. (początek)

Słody ciemne dodane na ostatnie 10 min zacierania.

Jęczmień palony zaparzony w 5 litrach wody i dodany do wysładzania żeby podbić kolor.  
*Aug 14, 2016, 11:33 PM*