

# Russian Imperial Stout

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **57**
- SRM **49.6**
- 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 **35.1 liter(s)**
- Total mash volume **46.8 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **75 C**, Time **1 min**
- Temp **100 C**, Time **180 min**

## Mash step by step

- Heat up **35.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **75C**
- Keep mash **180 min** at **100C**
- Sparge using **1.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (34.2%)	80 %	5
Grain	Pilzneński	1 kg (8.5%)	81 %	4
Grain	Strzegom Monachijski typ I	3.5 kg (29.9%)	79 %	16
Grain	Jęczmień palony	0.6 kg (5.1%)	55 %	985
Grain	Caraaroma	0.5 kg (4.3%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (4.3%)	73 %	120
Grain	Płatki pszeniczne	0.4 kg (3.4%)	85 %	3
Grain	Płatki owsiane	0.4 kg (3.4%)	85 %	3
Grain	Jęczmień niesłodowany/płatki jęczmienne	0.4 kg (3.4%)	75 %	2
Grain	Carafa	0.4 kg (3.4%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	90 min	4 %
Boil	Marynka	25 g	90 min	10 %

Boil	Mosaic	15 g	90 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	80 g	10 min	4 %
Aroma (end of boil)	Mosaic	50 g	10 min	10 %
Aroma (end of boil)	Marynka	10 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	0.125 ml	Wyeast Labs