

# Russian Imperial Stout

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **79**
- SRM **70.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **33.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

| Type    | Name                        | Amount        | Yield  | EBC  |
|---------|-----------------------------|---------------|--------|------|
| Grain   | Strzegom Pale Ale           | 7 kg (57.4%)  | 79 %   | 6    |
| Adjunct | Płatki owsiane              | 0.5 kg (4.1%) | 60 %   | 6    |
| Grain   | Płatki pszeniczne           | 0.5 kg (4.1%) | 85 %   | 3    |
| Adjunct | płatki żytnie               | 0.5 kg (4.1%) | 60 %   | 5    |
| Grain   | Weyermann - Chocolate Rye   | 0.5 kg (4.1%) | 50 %   | 493  |
| Grain   | Weyermann - Chocolate Wheat | 0.5 kg (4.1%) | 74 %   | 788  |
| Grain   | Fawcett - Brown             | 1 kg (8.2%)   | 72 %   | 180  |
| Grain   | Fawcett - Pale Chocolate    | 1 kg (8.2%)   | 71 %   | 600  |
| Grain   | Castle Cafe                 | 0.5 kg (4.1%) | 75.5 % | 480  |
| Grain   | Strzegom Barwiący           | 0.2 kg (1.6%) | 68 %   | 1300 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Mosaic             | 70 g   | 60 min | 11.7 %     |
| Boil    | East Kent Goldings | 50 g   | 15 min | 5.1 %      |
| Boil    | Citra              | 40 g   | 15 min | 12 %       |

## Yeasts

| Name        | Type | Form  | Amount  | Laboratory |
|-------------|------|-------|---------|------------|
| Safale S-04 | Ale  | Slant | 1000 ml | Safale     |

## Extras

| Type   | Name  | Amount | Use for   | Time      |
|--------|---|--------|-----------|-----------|
| Flavor | płatki francuskie<br>średnio opiekane<br>macerowane w<br>burbonie | 50 g   | Secondary | 60 day(s) |