

Russian Imperial Stout

- Gravity **26.8 BLG**
- ABV ---
- IBU **71**
- SRM **47.3**
- 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 **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **46.4 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **34.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (43.1%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 3.5 kg (30.2%) | 79 % | 16 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (4.3%) | 73 % | 120 |
| Grain | Jęczmień palony | 0.5 kg (4.3%) | 55 % | 985 |
| Grain | Caraaroma | 0.5 kg (4.3%) | 78 % | 400 |
| Grain | Weyermann - Carafa I | 0.4 kg (3.4%) | 70 % | 690 |
| Grain | Płatki pszeniczne | 0.4 kg (3.4%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (3.4%) | 85 % | 3 |
| Grain | Barley, Flaked | 0.4 kg (3.4%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 100 g | 90 min | 10 % |
| Boil | Lublin (Lubelski) | 50 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------|-----|--------|-------|------------|
| WLP004 - Irish Ale Yeast | Ale | Liquid | 35 ml | White Labs |
|--------------------------|-----|--------|-------|------------|