

Russian Imperial Stout #2

- Gravity **25.5 BLG**
- ABV ---
- IBU **95**
- SRM **35.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.3 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.6 kg (57%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 0.8 kg (12.7%) | 79 % | 22 |
| Grain | Strzegom Pilzneński | 0.8 kg (12.7%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (6.3%) | 85 % | 3 |
| Grain | Strzegom Karmel 300 | 0.16 kg (2.5%) | 70 % | 299 |
| Grain | Weyermann - Carapils | 0.4 kg (6.3%) | 78 % | --- |
| Grain | Jęczmień palony | 0.16 kg (2.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 32 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 16 g | 30 min | 15.5 % |
| Boil | lunga | 16 g | 15 min | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 400 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------|--------|---------|--------|
| Other | suska sechlońska | 200 g | Boil | 15 min |