

# Russian imperial Stout

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- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **77**
- SRM **47.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **1.6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (81.5%)	80 %	5
Grain	Strzegom Bursztynowy	0.5 kg (9.1%)	70 %	49
Grain	Jęczmień palony	0.37 kg (6.7%)	55 %	985
Grain	Black (Patent) Malt	0.15 kg (2.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	90 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	163 ml	Safale