

# Russian Imperial Stout

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **56**
- SRM **65.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **59.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **70.2 liter(s)**
- Total mash volume **93.6 liter(s)**

## Fermentables

| Type  | Name                                   | Amount        | Yield | EBC  |
|-------|--|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt              | 10 kg (42.7%) | 85 %  | 7    |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 7 kg (29.9%)  | 80 %  | 20   |
| Grain | Jęczmień palony                        | 1.2 kg (5.1%) | 55 %  | 1100 |
| Grain | Caraaroma                              | 1 kg (4.3%)   | 78 %  | 400  |
| Grain | Słód Caramunich Typ II Weyermann       | 1 kg (4.3%)   | 73 %  | 120  |
| Grain | Weyermann - Carafa II                  | 0.8 kg (3.4%) | 70 %  | 837  |
| Grain | Płatki pszeniczne                      | 0.8 kg (3.4%) | 85 %  | 1150 |
| Grain | Płatki owsiane                         | 0.8 kg (3.4%) | 85 %  | 3    |
| Grain | Płatki jęczmienne                      | 0.8 kg (3.4%) | 85 %  | 3.5  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 160 g  | 90 min | 10 %       |
| Boil    | Lublin (Lubelski) | 120 g  | 10 min | 4 %        |

## Yeasts

| Name                                  | Type | Form   | Amount | Laboratory |
|---------------------------------------|------|--------|--------|------------|
| WLP099 - Super High Gravity Ale Yeast | Ale  | Liquid | 80 ml  | White Labs |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |                          |       |           |           |
|-------|--------------------------|-------|-----------|-----------|
| Other | Płatki dębowe<br>bourbon | 100 g | Secondary | 21 day(s) |
|-------|--------------------------|-------|-----------|-----------|

### Notes

- Fermentacja burzliwa: 21 dni w temp. 14-15 °C  
Fermentacja cicha: 21 dni w temp. 14-15°C  
*Oct 21, 2020, 5:51 PM*