

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
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Other	Płatki dębowe bourbon	100 g	Secondary	21 day(s)
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Notes

- Fermentacja burzliwa: 21 dni w temp. 14-15 °C
Fermentacja cicha: 21 dni w temp. 14-15°C
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