

# RUSSIAN IMPERIAL STOUT

- Gravity **24.4 BLG**
- ABV ---
- IBU **103**
- SRM **88.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **35.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **23.6 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg (33.9%)	--- %	7.5
Grain	Monachijski	3 kg (25.4%)	80 %	15
Grain	Caraaroma	1 kg (8.5%)	78 %	450
Grain	Caramunich TYP 3	1 kg (8.5%)	--- %	160
Grain	Carafa TYP 1	0.5 kg (4.2%)	--- %	1000
Grain	Jęczmień palony	0.8 kg (6.8%)	55 %	1000
Grain	Płatki jęczmienne	0.5 kg (4.2%)	--- %	3
Grain	Płatki owsiane	0.5 kg (4.2%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (4.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	150 g	60 min	10.5 %
Boil	Lublin (Lubelski)	100 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	22 g	Danstar

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	Płatki dębowe mocno opiekane	50 g	Secondary	21 day(s)

### Notes

- Obie fermentacje w temp. 14-15 C. Fermentacja akurat na tych sucharach w Barley Wine zrobiły robotę. Płatki dębowe macerowane w whisky. Zobaczmy z czasem jak piwo się ułoży.  
*Dec 8, 2016, 7:10 PM*