

# RUSSIAN IMPERIAL STOUT 51

- Gravity **24.9 BLG**
- ABV ---
- IBU **91**
- SRM **46.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.2 liter(s)**
- Total mash volume **37.6 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **29.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (41%)	80 %	4
Grain	Słód monachijski	1 kg (8.2%)	--- %	---
Grain	Jęczmień palony	0.65 kg (5.3%)	55 %	985
Grain	Caraaroma	0.6 kg (4.9%)	78 %	400
Grain	Strzegom Karmel 150	0.6 kg (4.9%)	75 %	150
Grain	Weyermann - Carafa I	0.5 kg (4.1%)	70 %	690
Adjunct	Płatki pszeniczne	0.45 kg (3.7%)	85 %	3
Adjunct	Płatki owsiane	0.45 kg (3.7%)	85 %	3
Adjunct	płatki jęczmienne	0.45 kg (3.7%)	--- %	---
Liquid Extract	Ekstrakt słodowy Monachijski - Weyermann Munich Amber	2.5 kg (20.5%)	78 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	100 g	60 min	13 %

Boil	Centennial	80 g	15 min	10.5 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	250 ml	Fermentum Mobile