

# Russian Imperial Stout

- Gravity **24.9 BLG**
- ABV ---
- IBU **62**
- SRM **57**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **85 liter(s)**
- Trub loss **5 %**
- Size with trub loss **89.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **112.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **103.8 liter(s)**
- Total mash volume **145.3 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **75 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **103.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **75C**
- Keep mash **1 min** at **78C**
- Sparge using **50.2 liter(s)** of **76C** water or to achieve **112.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	27 kg (65.1%)	79 %	6
Grain	Strzegom Monachijski typ II	7 kg (16.9%)	79 %	22
Grain	Jęczmień palony	2 kg (4.8%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	1 kg (2.4%)	68 %	1200
Grain	Pszoniczny Ciemny	4.5 kg (10.8%)	79 %	17

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	450 g	60 min	3.5 %
Boil	lunga	225 g	30 min	11 %
Aroma (end of boil)	East Kent Goldings	135 g	3 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	80 g	Safale