

# Russian Imperial Stout Trzy Baryłki

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **52**
- SRM **44.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **35.8 liter(s)**
- Total mash volume **44.8 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **35.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **-1.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (27.9%)	80 %	5
Grain	Strzegom Monachijski typ II	3.5 kg (39.1%)	79 %	22
Grain	Jęczmień palony	0.5 kg (5.6%)	55 %	985
Grain	Caraaroma	0.5 kg (5.6%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (5.6%)	73 %	120
Grain	Płatki owsiane	0.6 kg (6.7%)	85 %	3
Grain	Płatki jęczmienne błyskawiczne	0.6 kg (6.7%)	85 %	3
Grain	Weyermann - Carafa I	0.25 kg (2.8%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	0.47 g	180 min	6.8 %
Boil	Marynka	80 g	90 min	7 %
Boil	Lublin (Lubelski)	50 g	10 min	3.5 %