

Russian imperial Stout v2

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **76**
- SRM **43.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

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

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 5.4 kg (81.8%) | 81 % | 6 |
| Grain | Weyermann - Caraamber | 0.6 kg (9.1%) | 75 % | 65 |
| Grain | Jęczmień palony | 0.25 kg (3.8%) | 55 % | 985 |
| Grain | Black (Patent) Malt | 0.25 kg (3.8%) | 55 % | 985 |
| Grain | Simpsons - Crystal Extra Dark | 0.1 kg (1.5%) | 74 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 60 g | 90 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 16 ml | Safale |