

Wolf

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **53**
- SRM **38**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **10 %**
- Size with trub loss **6.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **8.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **-1.9 liter(s)** of **76C** water or to achieve **8.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 1 kg (28.6%) | 82 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.8 kg (51.4%) | 80 % | 16 |
| Grain | Caramunich® typ I | 0.5 kg (14.3%) | 73 % | 80 |
| Grain | Carafa I | 0.2 kg (5.7%) | 70 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 30 g | 20 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Notes

- Russian Imperial Stout
Mar 23, 2017, 3:06 PM