

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **65**
- SRM **36.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

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

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (74.6%)	79 %	22
Grain	Black Barley (Roast Barley)	0.2 kg (3%)	55 %	985
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.5%)	68 %	400
Grain	Strzegom Karmel 300	0.3 kg (4.5%)	70 %	299
Grain	Barley, Flaked	0.5 kg (7.5%)	70 %	4
Grain	Special B Malt	0.3 kg (4.5%)	65.2 %	315
Grain	Weyermann Caramunich 3	0.3 kg (4.5%)	76 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	35 g	60 min	9 %
Boil	Northern Brewer	20 g	30 min	9 %
Boil	Northern Brewer	15 g	15 min	9 %
Boil	East Kent Goldings	20 g	15 min	5.1 %
Boil	East Kent Goldings	20 g	5 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10.5 g	---

Notes

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