

Russian Imperial Stout 3.0

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **92**
- SRM **53.3**
- 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 **120 min**
- Evaporation rate **20 %/h**
- Boil size **18.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **24.9 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **18.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (35.1%)	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	3 kg (42.1%)	80 %	20
Grain	Pszeniczny	0.6 kg (8.4%)	85 %	4
Grain	Fawcett - Pale Crystal	0.3 kg (4.2%)	72.8 %	90
Grain	Carafa	0.25 kg (3.5%)	70 %	664
Grain	Carafa III	0.32 kg (4.5%)	70 %	1034
Grain	Jęczmień palony	0.15 kg (2.1%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	70 g	60 min	11 %
Boil	East Kent Goldings	10 g	20 min	4.5 %
Boil	East Kent Goldings	20 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Liquid	300 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	10 min