Christmas Russian Imperial Stout

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **81**
- SRM **43.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(61.4%)*	80 %	5
Grain	Płatki owsiane	0.71 kg *(8.8%)*	85 %	3
Grain	Słód Enzymatyczny Viking Malt	0.71 kg *(8.8%)*	80 %	7
Grain	Special B Malt	0.36 kg *(4.4%)*	65.2 %	315
Grain	Fawcett - Pale Chocolate	0.21 kg *(2.6%)*	71 %	600
Grain	Strzegom Czekoladowy ciemny	0.21 kg *(2.6%)*	68 %	1200
Grain	Fawcett - Pszeniczny Czekoladowy	0.21 kg *(2.6%)*	73 %	1001
Sugar	Milk Sugar (Lactose)	0.71 kg *(8.8%)*	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35.71 g	60 min	13.5 %
Boil	Marynka	35.71 g	60 min	10 %
Aroma (end of boil)	Progress	35.71 g	15 min	5.5 %
Aroma (end of boil)	Fuggles	35.71 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	7.14 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Flavor	burbon płatki	17.86 g	Secondary	10 day(s)
Flavor	skórka z pomarańczy	35.71 g	Secondary	5 day(s)