Russian Imperial Stout

- Gravity **26.8 BLG**
- ABV **---**
- IBU **71**
- SRM **47.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **46.4 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **34.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg *(43.1%)*	79 %	6
Grain	Strzegom Monachijski typ I	3.5 kg *(30.2%)*	79 %	16
Grain	Słód Caramunich Typ II Weyermann	0.5 kg *(4.3%)*	73 %	120
Grain	Jęczmień palony	0.5 kg *(4.3%)*	55 %	985
Grain	Caraaroma	0.5 kg *(4.3%)*	78 %	400
Grain	Weyermann - Carafa I	0.4 kg *(3.4%)*	70 %	690
Grain	Płatki pszeniczne	0.4 kg *(3.4%)*	85 %	3
Grain	Płatki owsiane	0.4 kg *(3.4%)*	85 %	3
Grain	Barley, Flaked	0.4 kg *(3.4%)*	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	90 min	10 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

WLP004 - Irish Ale Yeast	Ale	Liquid	35 ml	White Labs