

Russian Imperial Stout

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **91**
- SRM **55.5**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.79 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **26.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **80.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (57.9%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (21.1%)	79 %	16
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (5.3%)	73 %	120
Grain	Jęczmień palony	0.5 kg (5.3%)	55 %	985
Grain	Caraaroma	0.5 kg (5.3%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.5 kg (5.3%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	90 min	10 %
Boil	Magnum	68 g	60 min	13.5 %
Boil	Mosaic	15 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Safale

Extras

Type	Name	Amount	Use for	Time
Other	Śliwka szuszona / wedzona	250 g	Boil	10 min

Notes

- Zacieranie... rozbić na dwie porcje ?
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