

# WILK - RUSSIAN IMPERIAL STOUT

- Gravity **31 BLG**
- ABV **15.5 %**
- IBU **72**
- SRM **87**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **38.8 liter(s)**
- Total mash volume **54.3 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **38.8 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 6 kg (38.7%)   | 80 %  | 5    |
| Grain | Strzegom Monachijski typ II | 3.5 kg (22.6%) | 79 %  | 22   |
| Grain | Carafa III                  | 1 kg (6.5%)    | 70 %  | 1034 |
| Grain | Strzegom Czekoladowy 1200   | 1 kg (6.5%)    | 68 %  | 1202 |
| Grain | Czekoladowy                 | 1 kg (6.5%)    | 60 %  | 788  |
| Grain | Casle Malting Whisky Nature | 3 kg (19.4%)   | 85 %  | 4    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Warrior | 75 g   | 60 min | 15.5 %     |
| Boil    | Warrior | 25 g   | 30 min | 15.5 %     |
| Boil    | Warrior | 25 g   | 10 min | 15.5 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

|                                                |     |     |      |                 |
|------------------------------------------------|-----|-----|------|-----------------|
| Mangrove Jack's<br>M42 New World<br>Strong Ale | Ale | Dry | 10 g | Mangrove Jack's |
|------------------------------------------------|-----|-----|------|-----------------|

### Extras

| Type   | Name                              | Amount | Use for   | Time      |
|--------|-----------------------------------|--------|-----------|-----------|
| Flavor | Płatki dębowe USA<br>mocno palone | 100 g  | Secondary | 30 day(s) |

### Notes

- 68°C – przerwa maltozowa przez 90 minut (uwaga: bez słoju Carafa Special III).  
78°C – wygrzew przez 10 minut (słód Carafa Special III wrzucamy już w czasie podnoszenia temperatury, wcześniej poddając go „cold brew”, czyli rozdrabniając i mocząc w zimnej wodze).

Warzenie:

Pierwsze 60 minut gotujemy bez chmielu.

*Apr 18, 2017, 2:54 PM*