

## #7 Russian Imperial Stout

- Gravity **23.8 BLG**
- ABV ---
- IBU **95**
- SRM **79.6**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **15 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **1 %/h**
- Boil size **14.6 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **21.8 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **14.5 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.3 kg (45.5%)	80 %	3
Grain	Strzegom Monachijski typ I	1.5 kg (20.7%)	79 %	16
Grain	Chocolate Malt (UK)	0.5 kg (6.9%)	73 %	887
Grain	Wheat, Flaked	0.4 kg (5.5%)	77 %	4
Grain	Barley, Flaked	0.4 kg (5.5%)	70 %	4
Grain	Oats, Flaked	0.4 kg (5.5%)	80 %	2
Grain	Caraaroma	0.3 kg (4.1%)	78 %	400
Grain	Fawcett - Pale Chocolate	0.3 kg (4.1%)	71 %	600
Grain	Coffie Malt - Castle Malting	0.15 kg (2.1%)	74 %	500

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Marynka	10 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - London Ale	Ale	Slant	150 ml	Wyeast Labs
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