

## #041 Russian Imperial Stout

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **102**
- SRM **51.7**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **18 %/h**
- Boil size **32.3 liter(s)**

### Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.1 liter(s)**
- Total mash volume **41.4 liter(s)**

### Steps

- Temp **63 C**, Time **120 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **31.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **120 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.7 kg (47.3%)	80 %	5
Grain	Viking Pilsner malt	1.3 kg (10.8%)	82 %	4
Grain	Viking Wheat Malt	0.9 kg (7.5%)	83 %	5
Grain	Strzegom Monachijski typ II	0.9 kg (7.5%)	79 %	22
Grain	Jęczmień palony	0.5 kg (4.1%)	55 %	985
Grain	Weyermann - Chocolate Rye	0.4 kg (3.3%)	20 %	650
Grain	fawcett chocolate	0.4 kg (3.3%)	70 %	1200
Grain	Caraaroma	0.15 kg (1.2%)	78 %	400
Grain	Weyermann Caramunich 3	0.1 kg (0.8%)	76 %	150
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (14.1%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	85 g	60 min	10.5 %
Boil	lunga	50 g	60 min	12.4 %
Boil	Bramling	40 g	15 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	550 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc T	1.25 g	Boil	10 min
Other	pożywka dla drożdży Wyeast	5 g	Boil	10 min
Other	łuska ryżowa	50 g	Mash	120 min