

#14 Russian Imperial Stout HBC 472

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **84**
- SRM **68.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **0.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (63%) | 80 % | 5 |
| Grain | Pszeniczny | 0.4 kg (6.3%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.7 kg (11%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.1%) | 75 % | 150 |
| Grain | Strzegom Karmel 300 | 0.3 kg (4.7%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (7.9%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.25 kg (3.9%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | HBC 472 | 50 g | 60 min | 9.3 % |
| Boil | HBC 472 | 50 g | 20 min | 9.3 % |
| Whirlpool | HBC 472 | 50 g | 0 min | 9.3 % |
| Dry Hop | HBC 472 | 50 g | 0 day(s) | 9.3 % |