

## 38. Russian imperial stout

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **74**
- SRM **64.6**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **31 liter(s)**

### Steps

- Temp **65 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **24.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **-3.4 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (72.5%)	80 %	7
Grain	Żytni	0.5 kg (7.2%)	85 %	8
Grain	Special B Malt	0.3 kg (4.3%)	65.2 %	315
Grain	Brown Malt (British Chocolate)	0.3 kg (4.3%)	70 %	128
Grain	Weyermann - Dehusked Carafa III	0.3 kg (4.3%)	70 %	1024
Grain	Briess - Chocolate Malt	0.3 kg (4.3%)	60 %	690
Grain	Jęczmień palony	0.2 kg (2.9%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	Sybilla	25 g	30 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

US-05	Ale	Slant	110 ml	Fermentis
-------	-----	-------	--------	-----------

## Notes

- Warzenie 14.07.2017r  
Gęstwa - 1 dniowa, czysta, us-05, po 9,5blg session galaxy ipa.  
Zdecydowanie zbyt dużo wody do zacierania - Blg brzeczki przedniej wynosiło 19.  
Po ok. 1-1,5h gotowania jest 23,5blg  
Docelowo 26-28blg.

Ostatecznie 9L - 27 blg  
ok 200-300ml niepotrzebnie wylane.  
*Jul 13, 2017, 7:23 PM*