

## #41 Cold War (American-Russian Imperial Stout)

- Gravity **30.8 BLG**
- ABV **15.4 %**
- IBU **82**
- SRM **50.6**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **27.5 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **20.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **2.9 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (41.3%)	80 %	5
Grain	Pszeniczny	1 kg (13.8%)	85 %	4
Grain	Żytni	1 kg (13.8%)	85 %	8
Grain	Płatki owsiane	0.5 kg (6.9%)	85 %	3
Grain	Monachijski Ciemny Steinbach	0.5 kg (6.9%)	100 %	30
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.4%)	68 %	1200
Grain	Strzegom pszenica prażona	0.25 kg (3.4%)	70 %	1000
Grain	Strzegom Czekoladowy jasny	0.37 kg (5.1%)	68 %	400
Sugar	cukier biały	0.4 kg (5.5%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.8 %
Boil	East Kent Goldings	20 g	30 min	6.8 %
Aroma (end of boil)	East Kent Goldings	20 g	10 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	Safale

## Notes

- Z wód wysłodkowych jeszcze jakiś Stout wyjdzie ;)  
*May 25, 2021, 2:14 PM*