

# Raszyn Imperial Style

- Gravity **34.3 BLG**
- ABV **17.9 %**
- IBU **37**
- SRM **37.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.2 liter(s)**
- Total mash volume **49.6 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **37.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **0.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8.5 kg (60.3%)	79 %	6
Grain	Carafa III	0.3 kg (2.1%)	70 %	1034
Grain	Strzegom Monachijski typ I	3 kg (21.3%)	79 %	16
Grain	Weyermann - Chocolate Rye	0.3 kg (2.1%)	20 %	493
Grain	Weyermann - Chocolate Wheat	0.3 kg (2.1%)	74 %	788
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (12.1%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	55 g	60 min	11 %
Boil	lunga	25 g	30 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	Płatki Whisky	25 g	Secondary	30 day(s)
Other	Płatki Bourbon	25 g	Secondary	30 day(s)

## Notes

- Piwo zostanie rozdzielone na dwie części. Do jednej trafią płatki Whisky, a do drugiej Bourbon. Macerowane w alkoholu.  
*Oct 18, 2018, 10:11 PM*