

RIsearch

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **72**
- SRM **44.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 8 kg (76.9%) | 85 % | 7 |
| Grain | Caramel/Crystal Malt - 30L | 0.1 kg (1%) | 75 % | 175 |
| Grain | Caraaroma | 0.75 kg (7.2%) | 78 % | 380 |
| Grain | Weyermann - Carafa I | 0.2 kg (1.9%) | 70 % | 900 |
| Grain | Carafa III | 0.2 kg (1.9%) | 70 % | 1400 |
| Grain | Simpsons - Roasted Barley | 0.2 kg (1.9%) | 70 % | 1200 |
| Grain | Platki owsiane | 0.75 kg (7.2%) | 85 % | 3 |
| Grain | Weyermann - Melanoiden Malt | 0.2 kg (1.9%) | 81 % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|--------|------------|
| Boil | Challenger | 100 g | 60 min | 8.8 % |
| Boil | Northern Brewer | 50 g | 15 min | 6.9 % |
| Boil | Cascade | 25 g | 5 min | 6.1 % |
| Whirlpool | Cascade | 25 g | 20 min | 6.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Bulldog B44 | Ale | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g | Boil | 15 min |