

# Rosyjski Stout Imperialny

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **53**
- SRM **64.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.8 liter(s)**
- Total mash volume **54.4 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **40.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	5 kg (36.8%)	--- %	---
Grain	Viking Munich Malt	5 kg (36.8%)	78 %	18
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (3.7%)	73 %	120
Grain	Jęczmień palony	0.6 kg (4.4%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.5 kg (3.7%)	68 %	1200
Grain	Carafa II	0.5 kg (3.7%)	70 %	812
Grain	Caraaroma	0.5 kg (3.7%)	78 %	400
Grain	Płatki pszeniczne	0.5 kg (3.7%)	60 %	3
Grain	Płatki owsiane	0.5 kg (3.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	75 g	90 min	10 %
Boil	Lublin (Lubelski)	50 g	40 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe	100 g	Secondary	14 day(s)

## Notes

- Dodajemy chmiel Marynka - 75 g - w 30 minucie gotowania.  
Dodajemy chmiel Lubelski - 50g - w 80 minucie gotowania.  
*Jul 2, 2021, 11:10 AM*