

# Russian Imperial Stout

- Gravity **25.3 BLG**
- ABV ---
- IBU **68**
- SRM **90.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **8 %**
- Size with trub loss **15.1 liter(s)**
- Boil time **150 min**
- Evaporation rate **1 %/h**
- Boil size **15.7 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **30.3 liter(s)**

## Steps

- Temp **62 C**, Time **85 min**
- Temp **70 C**, Time **1 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **85 min** at **62C**
- Keep mash **1 min** at **70C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC  |
|-------|------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt         | 4 kg (46.2%)   | 80 %  | 3    |
| Grain | Strzegom Monachijski typ I   | 1.5 kg (17.3%) | 79 %  | 16   |
| Grain | Oats, Flaked                 | 0.7 kg (8.1%)  | 80 %  | 2    |
| Grain | Barley, Flaked               | 0.65 kg (7.5%) | 70 %  | 4    |
| Grain | Strzegom Czekoladowy 1200    | 0.35 kg (4%)   | 10 %  | 1202 |
| Grain | Jęczmień palony              | 0.35 kg (4%)   | 10 %  | 985  |
| Grain | Strzegom Pilzneński          | 0.35 kg (4%)   | 80 %  | 4    |
| Grain | Caraaroma                    | 0.3 kg (3.5%)  | 78 %  | 400  |
| Grain | Fawcett - Pale Chocolate     | 0.3 kg (3.5%)  | 10 %  | 600  |
| Grain | Coffie Malt - Castle Malting | 0.15 kg (1.7%) | 10 %  | 500  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 50 g   | 60 min | 13.5 %     |

## Yeasts

| Name                                     | Type | Form  | Amount | Laboratory      |
|--|------|-------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale  | Slant | 200 ml | Mangrove Jack's |

## Notes

- FERMENTACJA W 16C. (początek)

Słody ciemne dodane na ostatnie 10 min zacierania.

Jęczmień palony zaparzony w 5 litrach wody i dodany do wysładzania żeby podbić kolor.  
*Aug 14, 2016, 11:33 PM*