

# Russian Imperial Stout

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **79**
- SRM **70.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **33.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (57.4%)	79 %	6
Adjunct	Płatki owsiane	0.5 kg (4.1%)	60 %	6
Grain	Płatki pszeniczne	0.5 kg (4.1%)	85 %	3
Adjunct	płatki żytnie	0.5 kg (4.1%)	60 %	5
Grain	Weyermann - Chocolate Rye	0.5 kg (4.1%)	50 %	493
Grain	Weyermann - Chocolate Wheat	0.5 kg (4.1%)	74 %	788
Grain	Fawcett - Brown	1 kg (8.2%)	72 %	180
Grain	Fawcett - Pale Chocolate	1 kg (8.2%)	71 %	600
Grain	Castle Cafe	0.5 kg (4.1%)	75.5 %	480
Grain	Strzegom Barwiący	0.2 kg (1.6%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	70 g	60 min	11.7 %
Boil	East Kent Goldings	50 g	15 min	5.1 %
Boil	Citra	40 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	1000 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki francuskie średnio opiekane macerowane w burbonie	50 g	Secondary	60 day(s)