

# Russian Imperial Stout

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- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **62**
- SRM **62.6**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	6 kg (60%)	80 %	8
Grain	Jęczmień palony	0.5 kg (5%)	55 %	985
Grain	Czekoladowy	1 kg (10%)	60 %	788
Grain	Monachijski	2 kg (20%)	80 %	16
Grain	Carafa	0.5 kg (5%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	70 g	60 min	9 %
Boil	Northern Brewer	70 g	10 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	34.5 g	Fermentum Mobile