

# Russian Imperial Stout

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **91**
- SRM **55.5**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.79 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17 liter(s)** of strike water to **80.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale                | 5.5 kg (57.9%) | 79 %  | 6    |
| Grain | Strzegom Monachijski typ I       | 2 kg (21.1%)   | 79 %  | 16   |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (5.3%)  | 73 %  | 120  |
| Grain | Jęczmień palony                  | 0.5 kg (5.3%)  | 55 %  | 985  |
| Grain | Caraaroma                        | 0.5 kg (5.3%)  | 78 %  | 400  |
| Grain | Strzegom Czekoladowy ciemny      | 0.5 kg (5.3%)  | 68 %  | 1200 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 25 g   | 90 min | 10 %       |
| Boil    | Magnum  | 68 g   | 60 min | 13.5 %     |
| Boil    | Mosaic  | 15 g   | 5 min  | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 12 g   | Safale     |

## Extras

| Type  | Name                        | Amount | Use for | Time   |
|-------|-----------------------------|--------|---------|--------|
| Other | Śliwka suszona /<br>wedzona | 250 g  | Boil    | 10 min |

### Notes

- Zacieranie... rozbić na dwie porcje ?  
*Oct 15, 2019, 11:17 PM*