

Russian Imperial Stout

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **56**
- SRM **56.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **30 min** at **70C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (52.1%)	80 %	5
Grain	Płatki owsiane	1 kg (10.4%)	60 %	3
Grain	Abbey Malt Weyermann	0.3 kg (3.1%)	75 %	45
Grain	Special B Castle	0.4 kg (4.2%)	70 %	350
Grain	Jęczmień palony	0.3 kg (3.1%)	55 %	985
Grain	Weyermann - Dehusked Carafa II	0.3 kg (3.1%)	70 %	837
Grain	Fawcett - Pale Chocolate	0.5 kg (5.2%)	71 %	600
Grain	Caramel Aromatic	0.3 kg (3.1%)	75 %	180
Grain	Golden Ale	1.5 kg (15.6%)	80 %	14

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	70 g	60 min	9 %