

Russian Imperial Stout

- Gravity **21.8 BLG**
- ABV ---
- IBU **82**
- SRM **60.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (50%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (10%)	80 %	4
Grain	Płatki owsiane	1 kg (10%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (5%)	60 %	3
Grain	Melanoiden Malt	0.5 kg (5%)	80 %	39
Grain	Strzegom Karmel 600	0.5 kg (5%)	68 %	601
Grain	Strzegom Czekoladowy jasny	0.3 kg (3%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3%)	68 %	1200
Grain	Caraaroma	0.3 kg (3%)	78 %	400
Grain	Weyermann - Carafa I	0.3 kg (3%)	70 %	690
Grain	Jęczmień palony	0.3 kg (3%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	50 g	60 min	14.5 %
Boil	Columbus	25 g	30 min	12.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	34.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe Bourbon	50 g	Secondary	14 day(s)