

# Russian Imperial Stout III

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- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU ---
- SRM **49.6**
- 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 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **69 C**, Time **120 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **81.3C**
- Add grains
- Keep mash **120 min** at **69C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (49%)	80 %	5
Grain	Viking Munich Malt	3 kg (29.4%)	78 %	18
Grain	Strzegom Czekoladowy ciemny	0.4 kg (3.9%)	68 %	1200
Grain	viking sweet carmel	0.3 kg (2.9%)	--- %	---
Grain	Strzegom Karmel 150	1 kg (9.8%)	75 %	150
Grain	Jęczmień palony	0.5 kg (4.9%)	55 %	985

## Extras

Type	Name	Amount	Use for	Time
Other	płatki owsiane	0.5 g	Mash	120 min