

Wolf

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **53**
- SRM **38**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **10 %**
- Size with trub loss **6.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **8.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **-1.9 liter(s)** of **76C** water or to achieve **8.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1 kg (28.6%)	82 %	4
Grain	Strzegom Monachijski typ I	1.8 kg (51.4%)	80 %	16
Grain	Caramunich® typ I	0.5 kg (14.3%)	73 %	80
Grain	Carafa I	0.2 kg (5.7%)	70 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	20 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

Notes

- Russian Imperial Stout
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