

#016 Russian Imperial Stout

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **94**
- SRM **48.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg (63.9%)	85 %	7
Grain	Strzegom Monachijski typ I	1 kg (9.1%)	79 %	16
Grain	Płatki owsiane	0.8 kg (7.3%)	85 %	3
Grain	BESTMALZ - Best Heidelberg Wheat Malt	0.5 kg (4.6%)	82 %	3
Grain	Weyermann Caramunich 3	0.5 kg (4.6%)	76 %	150
Grain	Jęczmień palony	0.4 kg (3.7%)	55 %	985
Grain	Weyermann - żytni czekoladowy	0.3 kg (2.7%)	60 %	1000
Grain	Weyermann - pszeniczny czekoladowy	0.2 kg (1.8%)	60 %	1000
Grain	Special B Castle	0.25 kg (2.3%)	70 %	350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	90 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	500 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc T	1.25 g	Boil	15 min