

#25 Stone Imperial Russian Stout Sherry Barrel Aged

- Gravity **28.7 BLG**
- ABV **14 %**
- IBU **71**
- SRM **63**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7.15 kg (72%)	79 %	6
Grain	Carafa III	0.39 kg (3.9%)	70 %	1034
Grain	Caraamber	0.77 kg (7.8%)	75 %	59
Grain	Jęczmień palony	0.85 kg (8.6%)	55 %	985
Grain	Weyermann pszeniczny jasny	0.77 kg (7.8%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	60 g	90 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Other	Kostka Sherry	100 g	Secondary	90 day(s)