

## 38. Russian imperial stout

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **74**
- SRM **64.6**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **31 liter(s)**

### Steps

- Temp **65 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **24.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **-3.4 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

| Type  | Name                            | Amount        | Yield  | EBC  |
|-------|---------------------------------|---------------|--------|------|
| Grain | Briess - Pale Ale Malt          | 5 kg (72.5%)  | 80 %   | 7    |
| Grain | Żytni                           | 0.5 kg (7.2%) | 85 %   | 8    |
| Grain | Special B Malt                  | 0.3 kg (4.3%) | 65.2 % | 315  |
| Grain | Brown Malt (British Chocolate)  | 0.3 kg (4.3%) | 70 %   | 128  |
| Grain | Weyermann - Dehusked Carafa III | 0.3 kg (4.3%) | 70 %   | 1024 |
| Grain | Briess - Chocolate Malt         | 0.3 kg (4.3%) | 60 %   | 690  |
| Grain | Jęczmień palony                 | 0.2 kg (2.9%) | 55 %   | 985  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | lunga   | 50 g   | 60 min | 11 %       |
| Boil    | Sybilla | 25 g   | 30 min | 3.5 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|       |     |       |        |           |
|-------|-----|-------|--------|-----------|
| US-05 | Ale | Slant | 110 ml | Fermentis |
|-------|-----|-------|--------|-----------|

## Notes

- Warzenie 14.07.2017r  
Gęstwa - 1 dniowa, czysta, us-05, po 9,5blg session galaxy ipa.  
Zdecydowanie zbyt dużo wody do zacierania - Blg brzezki przedniej wynosiło 19.  
Po ok. 1-1,5h gotowania jest 23,5blg  
Docelowo 26-28blg.

Ostatecznie 9L - 27 blg  
ok 200-300ml niepotrzebnie wylane.  
*Jul 13, 2017, 7:23 PM*