

Bigos 2 - Russian Imperial Stout

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **62**
- SRM **72.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **46.6 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **35 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.05 kg (51.9%)	80 %	5
Grain	Strzegom Pszeniczny	1.5 kg (12.9%)	81 %	6
Grain	Casle Malting Whisky Nature	1 kg (8.6%)	85 %	4
Grain	Jęczmień palony	1 kg (8.6%)	55 %	985
Grain	Abbey Castle	0.8 kg (6.9%)	80 %	45
Grain	Strzegom Czekoladowy 1200	0.6 kg (5.2%)	68 %	1202
Grain	Strzegom Czekoladowy 400	0.6 kg (5.2%)	68 %	400
Grain	Fawcett - Pale Chocolate	0.1 kg (0.9%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	90 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM13 Irlandzkie Ciemności	Ale	Slant	250 ml	Fermentum Mobile
Safale S-04	Ale	Slant	250 ml	Safale