

# Double Russian Imperial Stout

- Gravity **35.9 BLG**
- ABV **19.1 %**
- IBU **46**
- SRM **46.6**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **8 %/h**
- Boil size **22.7 liter(s)**

## Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **43.6 liter(s)**
- Total mash volume **63.4 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **65 C**, Time **40 min**
- Temp **70 C**, Time **20 min**

## Mash step by step

- Heat up **43.6 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **70C**
- Sparge using **-1.1 liter(s)** of **76C** water or to achieve **22.7 liter(s)** of wort

## Fermentables

| Type           | Name                            | Amount        | Yield | EBC  |
|----------------|---------------------------------|---------------|-------|------|
| Grain          | Viking Pale Ale malt            | 13 kg (65.7%) | 80 %  | 5    |
| Grain          | Strzegom Monachijski typ I      | 2 kg (10.1%)  | 79 %  | 16   |
| Grain          | Strzegom Monachijski typ II     | 1 kg (5.1%)   | 79 %  | 22   |
| Grain          | Pszeniczny                      | 1.5 kg (7.6%) | 85 %  | 4    |
| Grain          | Żytni                           | 1 kg (5.1%)   | 85 %  | 8    |
| Grain          | Caraaroma                       | 0.8 kg (4%)   | 78 %  | 400  |
| Grain          | Strzegom pszenica prażona       | 0.3 kg (1.5%) | 70 %  | 1000 |
| Grain          | Carafa II                       | 0.2 kg (1%)   | 70 %  | 812  |
| Liquid Extract | WES ekstrakt słodowy jasny      | 0 kg          | 80 %  | 45   |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 0 kg          | 70 %  | 40   |
| Sugar          | Brown Sugar, Dark               | 0 kg          | 100 % | 99   |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

|      |         |      |        |        |
|------|---------|------|--------|--------|
| Boil | Marynka | 60 g | 60 min | 8.7 %  |
| Boil | Warrior | 30 g | 40 min | 15.5 % |

## Yeasts

| Name                                  | Type | Form  | Amount  | Laboratory |
|---------------------------------------|------|-------|---------|------------|
| WLP099 - Super High Gravity Ale Yeast | Ale  | Slant | 1500 ml | White Labs |