

JAK - RUSSIAN IMPERIAL STOUT

- Gravity **29.1 BLG**
- ABV **14.3 %**
- IBU **111**
- SRM **82.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **34 liter(s)**
- Total mash volume **51 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **34 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	10 kg (58.8%)	79 %	6
Grain	Strzegom Monachijski typ II	3 kg (17.6%)	79 %	22
Grain	Weyermann - Carafa III	2 kg (11.8%)	70 %	1024
Grain	Weyermann - Chocolate Rye	0.5 kg (2.9%)	20 %	493
Grain	Weyermann - Chocolate Wheat	0.5 kg (2.9%)	74 %	788
Grain	Jęczmień palony	0.5 kg (2.9%)	55 %	985
Grain	Biscuit Malt	0.5 kg (2.9%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	110 g	60 min	15.5 %
Boil	Warrior	50 g	30 min	15.5 %
Aroma (end of boil)	Warrior	50 g	10 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-04	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe mocno palone	50 g	Secondary	14 day(s)