

# Old Rasputin Russian Imperial Stout (CLON)

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **61**
- SRM **40.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **29.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7.825 kg (80.7%)	85 %	7
Grain	Słód Caramunich Typ II Weyermann	0.572 kg (5.9%)	73 %	120
Grain	Caraaroma	0.572 kg (5.9%)	78 %	400
Grain	Chocolate Malt (UK)	0.291 kg (3%)	73 %	887
Grain	Weyermann - Carafa I	0.291 kg (3%)	70 %	690
Grain	Roasted Barley	0.145 kg (1.5%)	55 %	591

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cluster	99.4 g	60 min	7.75 %
Boil	Northern Brewer	24.7 g	2 min	9 %
Boil	Centennial	24.7 g	2 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	---

## Notes

- <http://homebrewer.es/?recipe=old-rasputin-russian-imperial-stout-clon-clon-25>  
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