

Old World Russian Imperial Stout

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **78**
- SRM **70.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **30 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35.7 liter(s)**
- Total mash volume **45.9 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **35.7 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **1.6 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	7.7 kg (75.5%)	81 %	6
Grain	Karmel 300	0.8 kg (7.8%)	70 %	299
Grain	Karmel 30	0.5 kg (4.9%)	75 %	30
Grain	Słód Carafa® Special typ III	0.5 kg (4.9%)	65 %	1400
Grain	Słód Carafa® Special typ I	0.5 kg (4.9%)	65 %	900
Grain	Jęczmień palony	0.2 kg (2%)	55 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	15 g	60 min	15 %
Boil	Galena	15 g	60 min	14.1 %
Boil	Cascade	15 g	60 min	7.7 %
Boil	Columbus	15 g	30 min	15 %
Boil	Galena	10 g	30 min	14.1 %
Boil	Galena	25 g	0 min	14.1 %
Boil	Cascade	35 g	0 min	7.7 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	1600 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min