

# Raszyn Imperial Stout nie stoi w korkach

- Gravity **34.1 BLG**
- ABV **17.7 %**
- IBU **39**
- SRM **44.8**
- 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 **36.6 liter(s)**
- Total mash volume **48.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **36.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **0.9 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	8 kg (57.6%)	80 %	5
Grain	Strzegom Wiedeński	2 kg (14.4%)	79 %	10
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (12.2%)	80 %	30
Grain	Strzegom Monachijski typ I	1 kg (7.2%)	79 %	16
Grain	Strzegom Czekoladowy jasny	0.5 kg (3.6%)	68 %	400
Grain	Jęczmień palony	0.5 kg (3.6%)	55 %	985
Grain	Carafa III	0.2 kg (1.4%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	90 min	11 %
Boil	lunga	50 g	15 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	300 ml	Wyeast Labs