

# Root plum Russian Imperial Stout

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **60**
- SRM **49.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **44.3 liter(s)**
- Total mash volume **59 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **44.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (13.6%)	79 %	6
Grain	Strzegom Golden Ale	2 kg (13.6%)	80 %	10
Grain	Briess - Chocolate Malt	0.25 kg (1.7%)	60 %	690
Grain	Strzegom Monachijski typ II	5 kg (33.9%)	79 %	22
Grain	Strzegom Pilzneński	2 kg (13.6%)	80 %	4
Grain	Płatki pszeniczne	0.25 kg (1.7%)	85 %	3
Grain	Barwiący	0.25 kg (1.7%)	55 %	985
Grain	Simpsons - Crystal Dark	0.1 kg (0.7%)	74 %	158
Grain	Carafa	0.25 kg (1.7%)	70 %	664
Grain	Castle Cara Ruby	0.15 kg (1%)	78 %	45
Grain	Karmelowy Jasny 30EBC	0.5 kg (3.4%)	75 %	30
Grain	Strzegom Czekoladowy jasny	0.25 kg (1.7%)	68 %	400
Grain	Briess - Dark Chocolate Malt	0.5 kg (3.4%)	60 %	1200
Grain	Aromatic Malt	0.25 kg (1.7%)	78 %	51
Grain	Cara-Pils/Dextrine	0.5 kg (3.4%)	72 %	4

Grain	Viking Malt Wędzony Czereśnią	0.5 kg (3.4%)	82 %	10
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## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	90 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	1000 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sliwki suszone	250 g	Secondary	5 day(s)
Spice	Cynamon	10 g	Secondary	5 day(s)
Spice	Kardamon	5 g	Secondary	5 day(s)
Spice	Goździki	1 g	Secondary	5 day(s)
Flavor	Płatki w whisky	25 g	Secondary	5 day(s)

## Notes

- Zacierano w dwóch porcjach. Słody barwiące dodane pod koniec zacierania II.  
*Feb 17, 2019, 2:23 PM*