

# RUSSIAN IMPERIAL MILK STOUT

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- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **70**
- SRM **43.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield  | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | Maris Otter            | 5 kg (52.6%)  | 80 %   | 6   |
| Grain | Red Active             | 2 kg (21.1%)  | 79 %   | 35  |
| Sugar | Laktoza                | 1 kg (10.5%)  | 76.1 % | 0   |
| Grain | Special B              | 0.5 kg (5.3%) | 65.2 % | 315 |
| Grain | Caraaroma              | 0.5 kg (5.3%) | 78 %   | 400 |
| Grain | Pszeniczny Czekoladowy | 0.5 kg (5.3%) | 73 %   | 900 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Chinook            | 50 g   | 60 min | 11.5 %     |
| Boil    | East Kent Goldings | 50 g   | 30 min | 6 %        |
| Boil    | East Kent Goldings | 50 g   | 15 min | 6 %        |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 200 ml | Fermentis  |

## Extras

| Type        | Name                | Amount | Use for   | Time      |
|-------------|---------------------|--------|-----------|-----------|
| Water Agent | Gips piwowarski     | 20 g   | Mash      | 90 min    |
| Flavor      | Kostki Jack Daniels | 50 g   | Secondary | 21 day(s) |