

# Russian Imperial Stout #1 - Browar na Wyżynie

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **59**
- SRM **83.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **7 %**
- Size with trub loss **15 liter(s)**
- Boil time **120 min**
- Evaporation rate **29 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński 2RS Castle Malting	2 kg (22.7%)	81 %	4
Grain	pale ale Viking Malt	0.7 kg (8%)	80 %	6
Grain	pszeniczny Castle Malting	0.5 kg (5.7%)	83 %	5
Grain	monachijski typ I Viking Malt	1 kg (11.4%)	78 %	16
Grain	żytni - Viking Malt	0.5 kg (5.7%)	81 %	8
Grain	wiedeński Viking Malt	0.3 kg (3.4%)	79 %	9
Grain	golden ale Viking Malt	0.7 kg (8%)	80 %	11
Grain	caramel sweet - Viking Malt	0.5 kg (5.7%)	75 %	75
Grain	żytni karmelowy Viking Malt	0.5 kg (5.7%)	75 %	150
Grain	Caffe Castle Malting	0.5 kg (5.7%)	75.5 %	500
Grain	żytni czekoladowy Weyermann®	0.3 kg (3.4%)	65 %	800

Grain	Carafa® Special I Malt Weyermann®	0.3 kg (3.4%)	65 %	1000
Grain	pszeniczny czekoladowy Weyermann®	0.3 kg (3.4%)	65 %	1200
Grain	Carafa® III Malt Weyermann®	0.3 kg (3.4%)	65 %	1400
Grain	płatki żytnie błyskawiczne	0.4 kg (4.5%)	70 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga (PL) - granulac	30 g	120 min	9.5 %
Boil	lunga (PL) - granulac	40 g	20 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	2 g	Boil	15 min
Water Agent	Chlorek wapnia	3 g	Mash	90 min
Water Agent	Węglan wapnia	10 g	Mash	90 min
Water Agent	Gips	3 g	Mash	90 min
Water Agent	Siarczan cynku	2 g	Boil	0 min

## Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=T6FX1XZ>

Ca+2 Mg+2 Na+ Cl- SO4-2 HCO  
103.5 0.0 131.0 61.6 76.2 227.147  
Mash pH \*: 5.56  
SO42-/Cl- ratio: 1.2 Balanced  
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