

# Russian Imperial Stout

- Gravity **27.7 BLG**
- ABV ---
- IBU **61**
- SRM **40**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss --- **liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **49 liter(s)**
- Total mash volume **64.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg (45.8%)	85 %	7
Grain	Rye Malt	1 kg (6.5%)	63 %	10
Grain	Casle Malting Whisky Nature	4.5 kg (29.4%)	85 %	4
Grain	Briess - Blackprinz Malt	0.8 kg (5.2%)	78 %	985
Grain	Briess - Dark Chocolate Malt	1 kg (6.5%)	60 %	827
Grain	Pszeniczny	1 kg (6.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	70 g	60 min	13.5 %
Boil	lunga	50 g	35 min	11 %
Boil	Challenger	40 g	25 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP037 - Yorkshire Square Ale Yeast	Ale	Liquid	1500 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki whisky	100 g	Secondary	14 day(s)