

# Russian Imperial Stout

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **117**
- SRM **59.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Ale	3.3 kg (41.8%)	80 %	5
Grain	Strzegom Monachijski typ II	1.8 kg (22.8%)	79 %	22
Grain	Carafa III	0.3 kg (3.8%)	70 %	1034
Grain	Jęczmień palony	0.1 kg (1.3%)	55 %	985
Grain	Pszeniczny ciemny	0.3 kg (3.8%)	85 %	16
Grain	Czekoladowy	0.3 kg (3.8%)	60 %	788
Grain	Strzegom Karmel 150	0.5 kg (6.3%)	75 %	150
Grain	Płatki owsiane	0.5 kg (6.3%)	85 %	3
Grain	Rye, Flaked	0.3 kg (3.8%)	78.3 %	4
Sugar	Candi Sugar, Dark	0.3 kg (3.8%)	78.3 %	542
Sugar	Milk Sugar (Lactose)	0.2 kg (2.5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	40 g	60 min	15 %
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	12.5 %
Boil	Lublin (Lubelski)	30 g	30 min	4 %
Boil	Warrior	10 g	30 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile
Starter				

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Herb	Tonka Beans	5 g	Secondary	30 day(s)
Herb	Cocoa Nibs	50 g	Secondary	30 day(s)
Flavor	Oak Chips Bourbon	50 g	Secondary	30 day(s)
Herb	Habanero Chiles	1 g	Secondary	30 day(s)