

# Russian Imperial Stout

- Gravity **31 BLG**
- ABV **15.5 %**
- IBU **123**
- SRM **66.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **46.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **30.9 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

| Type  | Name                                 | Amount         | Yield | EBC |
|-------|--------------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński (1 i 2)          | 9.5 kg (61.4%) | 80 %  | 4   |
| Grain | Płatki pszeniczne                    | 0.4 kg (2.6%)  | 85 %  | 3   |
| Grain | Płatki żytnie                        | 0.4 kg (2.6%)  | 80 %  | 4   |
| Grain | Brewferm Whisky Nature (2)           | 0.5 kg (3.2%)  | 85 %  | 4   |
| Grain | Strzegom Wiedeński (2)               | 0.64 kg (4.1%) | 79 %  | 10  |
| Grain | Strzegom Monachijski typ I 1         | 0.91 kg (5.9%) | 79 %  | 16  |
| Grain | Strzegom Karmel 30 (1)               | 0.42 kg (2.7%) | 75 %  | 30  |
| Grain | Słód Caramunich Typ II Weyermann (1) | 0.79 kg (5.1%) | 73 %  | 120 |
| Grain | Strzegom Karmel 300 (2)              | 0.32 kg (2.1%) | 70 %  | 299 |
| Grain | Strzegom Czekoladowy jasny (2)       | 0.34 kg (2.2%) | 68 %  | 400 |
| Grain | Carafa I Special                     | 0.25 kg (1.6%) | 70 %  | 900 |

|       |                            |             |      |      |
|-------|----------------------------|-------------|------|------|
| Grain | Fawcett - czekoladowy 1200 | 1 kg (6.5%) | 71 % | 1200 |
|-------|----------------------------|-------------|------|------|

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 200 g  | 40 min | 13.5 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 34.5 g | Fermentis  |

### Extras

| Type   | Name   | Amount | Use for   | Time      |
|--------|--|--------|-----------|-----------|
| Flavor | płatki francuskie średnio opiekane macerowane w burbonie | 50 g   | Secondary | 60 day(s) |

### Notes

- zacieranie na dwa razy po połowie słodu ze względu na wielkość kadzi filtracyjnej.  
*Feb 2, 2018, 7:57 PM*