

# Russian Imperial Stout

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- 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
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### 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*