

# Russian Imperial Stout

- Gravity **26.8 BLG**
- ABV ---
- IBU **71**
- SRM **47.3**
- 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 **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **46.4 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **34.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale                | 5 kg (43.1%)   | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I       | 3.5 kg (30.2%) | 79 %  | 16  |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (4.3%)  | 73 %  | 120 |
| Grain | Jęczmień palony                  | 0.5 kg (4.3%)  | 55 %  | 985 |
| Grain | Caraaroma                        | 0.5 kg (4.3%)  | 78 %  | 400 |
| Grain | Weyermann - Carafa I             | 0.4 kg (3.4%)  | 70 %  | 690 |
| Grain | Płatki pszeniczne                | 0.4 kg (3.4%)  | 85 %  | 3   |
| Grain | Płatki owsiane                   | 0.4 kg (3.4%)  | 85 %  | 3   |
| Grain | Barley, Flaked                   | 0.4 kg (3.4%)  | 70 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 100 g  | 90 min | 10 %       |
| Boil    | Lublin (Lubelski) | 50 g   | 10 min | 4 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                          |     |        |       |            |
|--------------------------|-----|--------|-------|------------|
| WLP004 - Irish Ale Yeast | Ale | Liquid | 35 ml | White Labs |
|--------------------------|-----|--------|-------|------------|