

Russian Imperial Stout 2019

- Gravity **34.1 BLG**
- ABV **17.7 %**
- IBU **65**
- SRM **54**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **48.5 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **33.3 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (59.4%)	80 %	5
Grain	Żytni	1.7 kg (11.2%)	85 %	8
Grain	Monachijski	1.5 kg (9.9%)	80 %	16
Grain	Pszeniczny	1 kg (6.6%)	85 %	4
Grain	Caraaroma	0.8 kg (5.3%)	78 %	400
Grain	Płatki owsiane	0.2 kg (1.3%)	85 %	3
Grain	Strzegom pszenica prażona	0.45 kg (3%)	70 %	1000
Grain	Jęczmień palony	0.3 kg (2%)	55 %	985
Grain	Special B Malt	0.2 kg (1.3%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	120 g	60 min	10.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis