

# Russian Imperial Stout

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **71**
- SRM **50.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **30.5 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.7 kg (66%)	80 %	6
Grain	Weyermann - Vienna Malt	1 kg (9.9%)	81 %	8
Grain	Jęczmień palony	0.2 kg (2%)	55 %	1000
Grain	Weyermann - Carafa 2	0.5 kg (4.9%)	70 %	1100
Grain	Special B Malt	0.3 kg (3%)	65.2 %	290
Grain	Karmelowy - z resztek	0.25 kg (2.5%)	76 %	150
Grain	Caraaroma - z resztek	1 kg (9.9%)	78 %	400
Grain	Karmelowy Pszeniczny Strzegom - z resztek	0.2 kg (2%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	60 g	60 min	14 %
Boil	Magnat	15 g	30 min	14 %
Boil	Lubelski	30 g	15 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	23 g	fermentis

## Notes

- Słody palone dodać po pierwszym kroku.  
*Oct 19, 2018, 4:47 PM*