

# RUSSIAN IMPERIAL STOUT 25 Blg #23

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **80**
- SRM **59.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **0.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.3 kg (47.9%)	79 %	5.5
Grain	Strzegom Monachijski typ II	1 kg (20.8%)	79 %	22
Grain	Strzegom Czekoladowy 1	0.25 kg (5.2%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.15 kg (3.1%)	68 %	400
Grain	Jęczmień palony	0.25 kg (5.2%)	55 %	985
Grain	Strzegom Karmel 300	0.2 kg (4.2%)	70 %	299
Grain	Karmelowy żytni Strzegom	0.25 kg (5.2%)	75 %	150
Grain	castle malting caffe light	0.2 kg (4.2%)	--- %	220
Grain	Płatki owsiane	0.2 kg (4.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	35 g	100 min	13 %

Boil	Sybilla	30 g	60 min	3.5 %
------	---------	------	--------	-------

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	Laski Wanilii	20 g	Secondary	14 day(s)