

Russian Imperial Stout

- Gravity **29.3 BLG**
- ABV **14.4 %**
- IBU **77**
- SRM **36.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **9.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **11.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **64 C**, Time **80 min**
- Temp **78 C**, Time **30 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **30 min** at **78C**
- Sparge using **0.1 liter(s)** of **76C** water or to achieve **11.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|------|
| Grain | BESTMALZ - Best Pilsen | 1.5 kg (26.3%) | 80.5 % | 4 |
| Grain | Weyermann - Rye Malt | 2 kg (35.1%) | 85 % | 7 |
| Grain | Abbey Castle | 1.5 kg (26.3%) | 80 % | 45 |
| Grain | Fawcett - Black Malt | 0.1 kg (1.8%) | 70 % | 1084 |
| Grain | Jęczmień palony | 0.1 kg (1.8%) | 55 % | 985 |
| Grain | Colorado Honig | 0.4 kg (7%) | 79 % | 7.5 |
| Grain | Special B Castle | 0.1 kg (1.8%) | 70 % | 350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Marco Polo | 50 g | 60 min | 12 % |

Yeasts

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