

Russian Imperial Stout

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **29**
- SRM **41.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (82.5%)	80 %	5
Grain	Strzegom Karmel 600	0.25 kg (5.2%)	68 %	601
Grain	Strzegom Czekoladowy jasny	0.1 kg (2.1%)	68 %	400
Grain	Pszeniczny	0.25 kg (5.2%)	85 %	4
Grain	Jęczmień palony	0.25 kg (5.2%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	50 min	7 %
Boil	East Kent Goldings	10 g	15 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	15 g	Danstar