

# Russian Imperial Stout

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **39**
- SRM **73.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **7 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **31.1 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (50%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (20%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.2 kg (2%)	75 %	30
Grain	Strzegom Karmel 150	0.2 kg (2%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (2%)	55 %	985
Liquid Extract	Gozdawa ekstrakt słodowy ciemny	1.7 kg (17%)	80 %	650
Grain	Płatki owsiane	0.5 kg (5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	9.1 %
Boil	Lublin (Lubelski)	25 g	15 min	4.5 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Slant	400 ml	Safale

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Other	Płatki dębowe mocno palone	25 g	Secondary	7 day(s)