

Russian Imperial Stout

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **116**
- SRM **50.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (45.2%)	80 %	5
Grain	Strzegom Monachijski typ II	2.2 kg (24.9%)	79 %	22
Grain	Jęczmień palony	0.5 kg (5.6%)	55 %	985
Grain	Caraaroma	0.5 kg (5.6%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (5.6%)	73 %	120
Grain	Płatki pszeniczne	0.3 kg (3.4%)	85 %	3
Grain	Płatki owsiane	0.3 kg (3.4%)	85 %	3
Grain	Płatki jęczmienne	0.3 kg (3.4%)	85 %	3
Grain	Carafa	0.25 kg (2.8%)	70 %	664

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	90 min	10.5 %
Boil	Marynka	100 g	60 min	7.3 %
Boil	Lublin (Lubelski)	100 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	4 g	Mash	1 min

Notes

- Butelkujemy z użyciem 160 g glukozy i łyżki mocnej gęstwy
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