

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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