

Russian Imperial Stout

- Gravity **22.2 BLG**
- ABV ---
- IBU **86**
- SRM **60**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **13 %/h**
- Boil size **41.6 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.38 liter(s) / kg**
- Mash size **59.1 liter(s)**
- Total mash volume **76.7 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **59.1 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **liter(s)** of **76C** water or to achieve **41.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Pale Ale	12 kg (68.6%)	80.3 %	6
Grain	Płatki owsiane	1.6 kg (9.1%)	85 %	3
Grain	Fawcett - Dark Crystal	1 kg (5.7%)	71 %	300
Grain	Fawcett - Cara	1 kg (5.7%)	72 %	30
Grain	Monachijski	0.5 kg (2.9%)	80 %	16
Grain	Strzegom Monachijski typ II	0.5 kg (2.9%)	79 %	22
Grain	Jęczmień palony	0.5 kg (2.9%)	55 %	985
Grain	Słód Carafa® Special typ III	0.2 kg (1.1%)	65 %	1400
Grain	Czekoladowy	0.2 kg (1.1%)	60 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka USA	20 g	60 min	18 %
Boil	Magnum	55 g	60 min	10.6 %
Boil	Galena	15 g	60 min	14.1 %
Boil	Magnum	25 g	30 min	10.6 %

Boil	Galena	10 g	30 min	14.1 %
Boil	Cascade	25 g	5 min	6 %
Boil	Galena	25 g	5 min	14.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1500 ml	Fermentum Mobile