

# Russian Imperial Stout - Niebo Nocą #1

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **49**
- SRM **72.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (43.5%)	80 %	5
Grain	Monachijski	2 kg (17.4%)	80 %	16
Grain	Pszeniczny	0.5 kg (4.3%)	85 %	4
Grain	Strzegom Czekoladowy ciemny	0.7 kg (6.1%)	68 %	1200
Grain	Strzegom Karmel 150	0.2 kg (1.7%)	75 %	150
Grain	Strzegom Karmel 30	0.2 kg (1.7%)	75 %	30
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (10.4%)	80 %	30
Liquid Extract	WES ekstrakt słodowy ciemny	1.7 kg (14.8%)	80 %	700

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	50 min	10 %
Boil	Lublin (Lubelski)	25 g	20 min	4 %
Boil	Warrior	30 g	20 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	20 g	Secondary	20 day(s)