

# Russian Imperial Stout Trzy Baryłki

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **52**
- SRM **44.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **35.8 liter(s)**
- Total mash volume **44.8 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **35.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **-1.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt             | 2.5 kg (27.9%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II      | 3.5 kg (39.1%) | 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 owsiane                   | 0.6 kg (6.7%)  | 85 %  | 3   |
| Grain | Płatki jęczmienne błyskawiczne   | 0.6 kg (6.7%)  | 85 %  | 3   |
| Grain | Weyermann - Carafa I             | 0.25 kg (2.8%) | 70 %  | 690 |

## Hops

| Use for | Name              | Amount | Time    | Alpha acid |
|---------|-------------------|--------|---------|------------|
| Boil    | Marynka           | 0.47 g | 180 min | 6.8 %      |
| Boil    | Marynka           | 80 g   | 90 min  | 7 %        |
| Boil    | Lublin (Lubelski) | 50 g   | 10 min  | 3.5 %      |