

Russian Imperial Stout

- Gravity **12.6 BLG**
- ABV ---
- IBU **46**
- SRM **33.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 5 kg (86.2%) | 79 % | 6 |
| Grain | Strzegom Karmel 30 | 0.2 kg (3.4%) | 75 % | 30 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.4%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.4%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.2 kg (3.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| saflager S-23 | Lager | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------------|--------|---------|--------|
| Other | cukier kandyzowany ciemny | 0.5 g | Boil | 10 min |
| Other | cukier kandyzowany jasny | 0.5 g | Boil | 10 min |