

- Gravity **21.1 BLG**
- ABV ---
- IBU **38**
- SRM **39.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **75C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|-----------------|-------|------|
| Grain | Minch - Irish Craft Pale Ale Malt | 4 kg (57.3%) | 80 % | 7 |
| Grain | Weyermann - Light Munich Malt | 1.5 kg (21.5%) | 85 % | 20 |
| Grain | weyermann - abbey malt | 0.5 kg (7.2%) | 75 % | 45 |
| Grain | Bestmalz - Cara Munich Type I | 0.263 kg (3.8%) | 75 % | 90 |
| Grain | Bestmalz - Cara Aroma Amber | 0.1 kg (1.4%) | 75 % | 75 |
| Grain | Bestmalz - Cara Munich Type III | 0.4 kg (5.7%) | 75 % | 160 |
| Grain | Black Barley (Roast Barley) whole | 0.1 kg (1.4%) | 50 % | 1367 |
| Grain | Weyermann - Chocolate Wheat | 0.122 kg (1.7%) | 74 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 50 min | 15.5 % |
| Aroma (end of boil) | Flyer | 50 g | 10 min | 9.8 % |

| | | | | |
|---------------------|------------------------|------|--------|--------|
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 10 min | 3.7 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 39 g | 5 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| WLP004 - Irish Ale Yeast | Ale | Slant | 60 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|---------|-------|
| Fining | whirfloc tablets | 3 g | Boil | 5 min |