

## #14 Russian Imperial Stout HBC 472

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **84**
- SRM **68.1**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **0.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (63%)	80 %	5
Grain	Pszeniczny	0.4 kg (6.3%)	85 %	4
Grain	Strzegom Monachijski typ I	0.7 kg (11%)	79 %	16
Grain	Strzegom Karmel 150	0.2 kg (3.1%)	75 %	150
Grain	Strzegom Karmel 300	0.3 kg (4.7%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.5 kg (7.9%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (3.9%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	HBC 472	50 g	60 min	9.3 %
Boil	HBC 472	50 g	20 min	9.3 %
Whirlpool	HBC 472	50 g	0 min	9.3 %
Dry Hop	HBC 472	50 g	0 day(s)	9.3 %