

170 Russian Imperial Stout

- Gravity **24 BLG**
- ABV **11 %**
- IBU **20**
- SRM **45.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **33.5 liter(s)**
- Total mash volume **43.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (38.8%)	82 %	4
Grain	Weyermann - Pale Ale Malt	3 kg (29.1%)	85 %	7
Grain	Strzegom Monachijski typ I	1.8 kg (17.5%)	79 %	16
Grain	Caraaroma® Weyermann	0.3 kg (2.9%)	78 %	400
Grain	Caramunich® Typ II	0.1 kg (1%)	73 %	120
Grain	Fawcett - Pale Chocolate	0.3 kg (2.9%)	71 %	600
Grain	Jęczmień palony	0.4 kg (3.9%)	55 %	985
Grain	Pszeniczny Czekoladowy - Wayermann	0.4 kg (3.9%)	73 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	14 %
Boil	Hallertau	12 g	20 min	6.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	300 ml	---