

## #40 Russian Imperial Stout Barrel Aged

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **65**
- SRM **53.2**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

### Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **43.2 liter(s)**
- Total mash volume **57.6 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **43.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **28.2 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	5 kg (25%)	90 %	30
Grain	Pale Malt (2 Row) UK	5 kg (25%)	80 %	6
Grain	Weyermann - Munich II	4 kg (20%)	80 %	20
Grain	Pszeniczny	1 kg (5%)	85 %	4
Grain	Whisky Malt	1 kg (5%)	82 %	6
Grain	Słód kawowy	0.8 kg (4%)	70 %	500
Grain	Jęczmień palony	0.8 kg (4%)	70 %	740
Grain	Carafa III	0.6 kg (3%)	72 %	1052
Grain	Weyermann - Czekoladowy Żytni	0.6 kg (3%)	73 %	700
Grain	Weyermann - Czekoladowy Pszeniczny	0.6 kg (3%)	73 %	1150
Adjunct	Płatki jęczmienne	0.6 kg (3%)	25 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	0 g	60 min	7 %
Boil	Warrior	100 g	60 min	17.6 %

Boil	Challenger	0 g	30 min	7 %
Boil	Warrior	35 g	30 min	17.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis
Safale US-05	Ale	Slant	1000 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	10 min
Flavor	Płatki średnio opiekane	100 g	Secondary	50 day(s)
Flavor	Płatki lekko opiekane	40 g	Secondary	50 day(s)