

#58 Russian Imperial Stout

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **63**
- SRM **57.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **54 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|--------------------------------|-----------------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 6 kg (50%) | 80 % | 5 |
| Grain | Płatki owsiane | 1 kg (8.3%) | 60 % | 3 |
| Grain | Jęczmień niesłodowany | 1 kg (8.3%) | 75 % | 2 |
| Płatki jęczmienne błyskawiczne | | | | |
| Grain | Monachijski | 1 kg (8.3%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 1 kg (8.3%) | 75 % | 150 |
| Grain | Special B Malt | 0.5 kg (4.2%) | 65.2 % | 315 |
| Grain | Weyermann - Chocolate Wheat | 0.5 kg (4.2%) | 74 % | 788 |
| Grain | Weyermann - Chocolate Rye | 0.5 kg (4.2%) | 20 % | 493 |
| Grain | Jęczmień palony | 0.5 kg (4.2%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|---------|------------|
| Boil | lunga | 10 g | 120 min | 11 % |
| Boil | lunga | 70 g | 60 min | 11 % |
| Boil | lunga | 20 g | 15 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 500 ml | Fermentum Mobile |

Notes

- zacierane na 2 razy
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