

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **74**
- SRM **55.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **30.7 liter(s)**

Steps

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

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **78.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.5 kg (78.2%)	80 %	5
Grain	Płatki owsiane	0.39 kg (4.1%)	60 %	3
Grain	Special B Malt	0.39 kg (4.1%)	65.2 %	315
Grain	Caramunich® typ I	0.24 kg (2.5%)	73 %	80
Grain	Briess - Chocolate Malt	0.24 kg (2.5%)	60 %	690
Grain	Czekoladowy	0.24 kg (2.5%)	60 %	788
Grain	Jęczmień palony	0.59 kg (6.2%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	39.47 g	60 min	15.5 %
Boil	East Kent Goldings	39.47 g	30 min	5.1 %
Boil	East Kent Goldings	39.47 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23.68 g	Fermentis

Notes

- Drożdże dwie szaszetki US-05, uwodnione lub dwulitrowy starter z wyżej wymienionych drożdży.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

May 10, 2025, 8:17 PM