

#7 Russian Imperial Stout

- Gravity **23.8 BLG**
- ABV ---
- IBU **95**
- SRM **79.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **15 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **1 %/h**
- Boil size **14.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.3 kg (45.5%) | 80 % | 3 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (20.7%) | 79 % | 16 |
| Grain | Chocolate Malt (UK) | 0.5 kg (6.9%) | 73 % | 887 |
| Grain | Wheat, Flaked | 0.4 kg (5.5%) | 77 % | 4 |
| Grain | Barley, Flaked | 0.4 kg (5.5%) | 70 % | 4 |
| Grain | Oats, Flaked | 0.4 kg (5.5%) | 80 % | 2 |
| Grain | Caraaroma | 0.3 kg (4.1%) | 78 % | 400 |
| Grain | Fawcett - Pale Chocolate | 0.3 kg (4.1%) | 71 % | 600 |
| Grain | Coffie Malt - Castle Malting | 0.15 kg (2.1%) | 74 % | 500 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 50 g | 60 min | 13.5 % |
| Boil | Marynka | 10 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------|-----|-------|--------|-------------|
| Wyeast - London Ale | Ale | Slant | 150 ml | Wyeast Labs |
|---------------------|-----|-------|--------|-------------|