

# Double Russian Imperial Stout na 100 warke

- Gravity **41.6 BLG**
- ABV **23.9 %**
- IBU **35**
- SRM **54.3**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **2.25 liter(s) / kg**
- Mash size **41 liter(s)**
- Total mash volume **59.2 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **41 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **50 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **-0.3 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	11 kg (53.9%)	80 %	5
Grain	Monachijski	3.5 kg (17.2%)	80 %	16
Grain	Żytni	2 kg (9.8%)	85 %	8
Grain	Caraaroma	0.8 kg (3.9%)	78 %	400
Grain	Strzegom pszenica prażona	0.3 kg (1.5%)	70 %	1000
Grain	Jęczmień palony	0.3 kg (1.5%)	55 %	985
Grain	Caramel/Crystal Malt - 120L	0.3 kg (1.5%)	72 %	236
Liquid Extract	Miód Gryczany (Buckwheat Honey)	1 kg (4.9%)	70 %	40
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (5.9%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	60 g	60 min	15.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP099 - Super High Gravity Ale Yeast	Ale	Slant	700 ml	White Labs