

Double Russian Imperial Stout

- Gravity **35.9 BLG**
- ABV **19.1 %**
- IBU **46**
- SRM **46.6**
- 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 **120 min**
- Evaporation rate **8 %/h**
- Boil size **22.7 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **43.6 liter(s)**
- Total mash volume **63.4 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **65 C**, Time **40 min**
- Temp **70 C**, Time **20 min**

Mash step by step

- Heat up **43.6 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **70C**
- Sparge using **-1.1 liter(s)** of **76C** water or to achieve **22.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	13 kg (65.7%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (10.1%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (5.1%)	79 %	22
Grain	Pszeniczny	1.5 kg (7.6%)	85 %	4
Grain	Żytni	1 kg (5.1%)	85 %	8
Grain	Caraaroma	0.8 kg (4%)	78 %	400
Grain	Strzegom pszenica prażona	0.3 kg (1.5%)	70 %	1000
Grain	Carafa II	0.2 kg (1%)	70 %	812
Liquid Extract	WES ekstrakt słodowy jasny	0 kg	80 %	45
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0 kg	70 %	40
Sugar	Brown Sugar, Dark	0 kg	100 %	99

Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Marynka	60 g	60 min	8.7 %
Boil	Warrior	30 g	40 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP099 - Super High Gravity Ale Yeast	Ale	Slant	1500 ml	White Labs