

# Hoppy Rye Imperial Stout

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **90**
- SRM **61.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **0 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **10.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount         | Yield  | EBC  |
|-------|--|----------------|--------|------|
| Grain | Strzegom Pilzneński                    | 1.5 kg (35.7%) | 80 %   | 4    |
| Grain | Żytni                                  | 1 kg (23.8%)   | 85 %   | 8    |
| Grain | Rye, Flaked                            | 0.8 kg (19%)   | 78.3 % | 4    |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.2 kg (4.8%)  | 73 %   | 1001 |
| Grain | Special B Castle                       | 0.4 kg (9.5%)  | 70 %   | 350  |
| Grain | Weyermann -<br>Carafa III              | 0.3 kg (7.1%)  | 70 %   | 1024 |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 20 g   | 60 min   | 15.5 %     |
| Boil      | Chinook                | 10 g   | 20 min   | 13 %       |
| Boil      | Chinook                | 10 g   | 10 min   | 13 %       |
| Whirlpool | Chinook                | 30 g   | 15 min   | 13 %       |
| Dry Hop   | Sorachi Ace            | 100 g  | 3 day(s) | 10 %       |

## Yeasts

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

| <b>Name</b>                 | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-----------------------------|-------------|-------------|---------------|-------------------|
| FM54 Gorączka kalifornijska | Ale         | Slant       | 300 ml        | Fermentum Mobile  |