

# Kominiarz - Russian Imperial Stout

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- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **43**
- SRM **37.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **7 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **15 min** at **68C**
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **20.5 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount        | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt  | 6 kg (82.2%)  | 80 %  | 5   |
| Grain | Caraaroma             | 0.5 kg (6.8%) | 78 %  | 400 |
| Sugar | CUkier                | 0.3 kg (4.1%) | --- % | --- |
| Grain | Weyermann - Carafa II | 0.5 kg (6.8%) | 70 %  | 837 |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 60 min | 15.5 %     |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 180 ml | ---        |