

Ruski Imperialny Stout

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **71**
- SRM **39.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **24.1 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Pilzneński | 5.6 kg (69.6%) | 81 % | 4 |
| Grain | Special B Castle | 1 kg (12.4%) | 70 % | 350 |
| Grain | Jęczmień palony | 0.3 kg (3.7%) | 55 % | 1000 |
| Grain | Carahell | 0.5 kg (6.2%) | 77 % | 26 |
| Grain | Weyermann - Chocolate Wheat | 0.2 kg (2.5%) | 74 % | 900 |
| Grain | Wędzony bukiem Weyermann | 0.45 kg (5.6%) | 82 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil | Green Bullet | 65 g | 45 min | 12.2 % |
| Aroma (end of boil) | Green Bullet | 35 g | 10 min | 12.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11.5 g | --- |
| Danstar - Nottingham | Ale | Slant | 250 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|-----------|----------|
| Flavor | śliwki | 250 g | Secondary | 7 day(s) |