

# RUSSIAN IMPERIAL MILK STOUT

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **70**
- SRM **43.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter	5 kg (52.6%)	80 %	6
Grain	Red Active	2 kg (21.1%)	79 %	35
Sugar	Laktoza	1 kg (10.5%)	76.1 %	0
Grain	Special B	0.5 kg (5.3%)	65.2 %	315
Grain	Caraaroma	0.5 kg (5.3%)	78 %	400
Grain	Pszeniczny Czekoladowy	0.5 kg (5.3%)	73 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	11.5 %
Boil	East Kent Goldings	50 g	30 min	6 %
Boil	East Kent Goldings	50 g	15 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	20 g	Mash	90 min
Flavor	Kostki Jack Daniels	50 g	Secondary	21 day(s)