

# Russian Imperial Stout

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **117**
- SRM **59.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | Malteurop Ale               | 3.3 kg (41.8%) | 80 %   | 5    |
| Grain | Strzegom Monachijski typ II | 1.8 kg (22.8%) | 79 %   | 22   |
| Grain | Carafa III                  | 0.3 kg (3.8%)  | 70 %   | 1034 |
| Grain | Jęczmień palony             | 0.1 kg (1.3%)  | 55 %   | 985  |
| Grain | Pszeniczny ciemny           | 0.3 kg (3.8%)  | 85 %   | 16   |
| Grain | Czekoladowy                 | 0.3 kg (3.8%)  | 60 %   | 788  |
| Grain | Strzegom Karmel 150         | 0.5 kg (6.3%)  | 75 %   | 150  |
| Grain | Płatki owsiane              | 0.5 kg (6.3%)  | 85 %   | 3    |
| Grain | Rye, Flaked                 | 0.3 kg (3.8%)  | 78.3 % | 4    |
| Sugar | Candi Sugar, Dark           | 0.3 kg (3.8%)  | 78.3 % | 542  |
| Sugar | Milk Sugar (Lactose)        | 0.2 kg (2.5%)  | 76.1 % | 0    |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Warrior                | 40 g   | 60 min | 15 %       |
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 60 min | 12.5 %     |
| Boil    | Lublin (Lubelski)      | 30 g   | 30 min | 4 %        |
| Boil    | Warrior                | 10 g   | 30 min | 15 %       |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 30 ml  | Fermentum Mobile |
| Starter              |      |        |        |                  |

## Extras

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

| Type   | Name              | Amount | Use for   | Time      |
|--------|-------------------|--------|-----------|-----------|
| Herb   | Tonka Beans       | 5 g    | Secondary | 30 day(s) |
| Herb   | Cocoa Nibs        | 50 g   | Secondary | 30 day(s) |
| Flavor | Oak Chips Bourbon | 50 g   | Secondary | 30 day(s) |
| Herb   | Habanero Chiles   | 1 g    | Secondary | 30 day(s) |