

## Russian Imperial Stout #2

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- Gravity **25.5 BLG**
- ABV ---
- IBU **95**
- SRM **35.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.3 liter(s)**

### Steps

- Temp **62 C**, Time **20 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **19 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.6 kg (57%)	79 %	6
Grain	Strzegom Monachijski typ II	0.8 kg (12.7%)	79 %	22
Grain	Strzegom Pilzneński	0.8 kg (12.7%)	80 %	4
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3
Grain	Strzegom Karmel 300	0.16 kg (2.5%)	70 %	299
Grain	Weyermann - Carapils	0.4 kg (6.3%)	78 %	---
Grain	Jęczmień palony	0.16 kg (2.5%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	32 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	16 g	30 min	15.5 %
Boil	lunga	16 g	15 min	12.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	400 ml	---

### Extras

Type	Name	Amount	Use for	Time
Other	suska sechlońska	200 g	Boil	15 min