

# Russian Imperial Stout 3.0

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **92**
- SRM **53.3**
- 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 **120 min**
- Evaporation rate **20 %/h**
- Boil size **18.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **24.9 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **18.1 liter(s)** of wort

## Fermentables

| Type  | Name   | Amount         | Yield  | EBC  |
|-------|--|----------------|--------|------|
| Grain | Viking Pale Ale malt                         | 2.5 kg (35.1%) | 80 %   | 5    |
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 3 kg (42.1%)   | 80 %   | 20   |
| Grain | Pszeniczny                                   | 0.6 kg (8.4%)  | 85 %   | 4    |
| Grain | Fawcett - Pale<br>Crystal                    | 0.3 kg (4.2%)  | 72.8 % | 90   |
| Grain | Carafa                                       | 0.25 kg (3.5%) | 70 %   | 664  |
| Grain | Carafa III                                   | 0.32 kg (4.5%) | 70 %   | 1034 |
| Grain | Jęczmień palony                              | 0.15 kg (2.1%) | 55 %   | 985  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | lunga              | 70 g   | 60 min | 11 %       |
| Boil    | East Kent Goldings | 10 g   | 20 min | 4.5 %      |
| Boil    | East Kent Goldings | 20 g   | 0 min  | 4.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                      |     |        |        |                  |
|----------------------|-----|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 300 ml | Fermentum Mobile |
|----------------------|-----|--------|--------|------------------|

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 4 g    | Boil    | 10 min |