

# Russian Imperial Stout

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- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **56**
- SRM **56.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **33.6 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **30 min** at **70C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt              | 5 kg (52.1%)   | 80 %  | 5   |
| Grain | Płatki owsiane                    | 1 kg (10.4%)   | 60 %  | 3   |
| Grain | Abbey Malt<br>Weyermann           | 0.3 kg (3.1%)  | 75 %  | 45  |
| Grain | Special B Castle                  | 0.4 kg (4.2%)  | 70 %  | 350 |
| Grain | Jęczmień palony                   | 0.3 kg (3.1%)  | 55 %  | 985 |
| Grain | Weyermann -<br>Dehusked Carafa II | 0.3 kg (3.1%)  | 70 %  | 837 |
| Grain | Fawcett - Pale<br>Chocolate       | 0.5 kg (5.2%)  | 71 %  | 600 |
| Grain | Caramel Aromatic                  | 0.3 kg (3.1%)  | 75 %  | 180 |
| Grain | Golden Ale                        | 1.5 kg (15.6%) | 80 %  | 14  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Oktawia | 70 g   | 60 min | 9 %        |