

RUSSIAN IMPERIAL STOUT 51

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **93**
- SRM **49**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **29.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (23.2%)	80 %	4
Grain	Słód monachijski	3 kg (23.2%)	--- %	---
Grain	Jęczmień palony	0.75 kg (5.8%)	55 %	985
Grain	Caraaroma	0.63 kg (4.9%)	78 %	400
Grain	Strzegom Karmel 150	0.63 kg (4.9%)	75 %	150
Grain	Weyermann - Carafa II	0.5 kg (3.9%)	70 %	690
Adjunct	Płatki pszeniczne	0.5 kg (3.9%)	85 %	3
Adjunct	Płatki owsiane	0.5 kg (3.9%)	85 %	3
Adjunct	płatki jęczmienne	0.5 kg (3.9%)	--- %	---
Liquid Extract	Bursztynowy płynny ekstrakt słodowy	2.9 kg (22.5%)	78 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	100 g	60 min	13 %
Boil	Centennial	110 g	15 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	250 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki po beczce po burbonie macerowane przez rok w JIM BIM dodane razem z burbonem	100 g	Secondary	21 day(s)