

# Russian Imperial Stout

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- Gravity **24.9 BLG**
- ABV ---
- IBU **62**
- SRM **57**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **85 liter(s)**
- Trub loss **5 %**
- Size with trub loss **89.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **112.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **103.8 liter(s)**
- Total mash volume **145.3 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **75 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **103.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **75C**
- Keep mash **1 min** at **78C**
- Sparge using **50.2 liter(s)** of **76C** water or to achieve **112.5 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale           | 27 kg (65.1%)  | 79 %  | 6    |
| Grain | Strzegom Monachijski typ II | 7 kg (16.9%)   | 79 %  | 22   |
| Grain | Jęczmień palony             | 2 kg (4.8%)    | 55 %  | 985  |
| Grain | Strzegom Czekoladowy ciemny | 1 kg (2.4%)    | 68 %  | 1200 |
| Grain | Pszeniczny Ciemny           | 4.5 kg (10.8%) | 79 %  | 17   |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Sybilla            | 450 g  | 60 min | 3.5 %      |
| Boil                | lunga              | 225 g  | 30 min | 11 %       |
| Aroma (end of boil) | East Kent Goldings | 135 g  | 3 min  | 5.1 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 80 g   | Safale     |