

# Smoked Rye Imperial Stout

- Gravity **28.7 BLG**
- ABV **14 %**
- IBU **72**
- SRM **60.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **0 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

## Steps

- Temp **66 C**, Time **120 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **30.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **120 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **-0.4 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield  | EBC  |
|-------|----------------------------------|----------------|--------|------|
| Grain | Słód Wędzony Steinbach           | 6 kg (58.3%)   | 80 %   | 5    |
| Grain | Briess - Rye Malt                | 2 kg (19.4%)   | 80 %   | 7    |
| Grain | Fawcett - Pale Chocolate         | 0.5 kg (4.9%)  | 71 %   | 600  |
| Grain | Fawcett - żytni czekoladowy      | 0.5 kg (4.9%)  | 20 %   | 625  |
| Grain | Fawcett - Chocolate Malt         | 0.15 kg (1.5%) | 73 %   | 887  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.15 kg (1.5%) | 73 %   | 1001 |
| Grain | Fawcett - Dark Crystal           | 0.5 kg (4.9%)  | 71 %   | 350  |
| Grain | Special B Malt                   | 0.5 kg (4.9%)  | 65.2 % | 315  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 100 g  | 60 min | 10 %       |

## Yeasts

| <b>Name</b>               | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|---------------------------|-------------|-------------|---------------|-------------------|
| FM13 Irlandzkie Ciemności | Ale         | Slant       | 400 ml        | Fermentum Mobile  |