

Stone Imperial Russian Stout

- Gravity **27.2 BLG**
- ABV ---
- IBU **109**
- SRM **86.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **39 liter(s)**

Steps

- Temp **63 C**, Time **90 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **90 min** at **63C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 8.5 kg (65.4%) | 79 % | 6 |
| Grain | Pszeniczny | 1 kg (7.7%) | 85 % | 4 |
| Grain | Żytni | 1 kg (7.7%) | 85 % | 8 |
| Grain | Caraamber | 1 kg (7.7%) | 75 % | 59 |
| Grain | Jęczmień palony | 1 kg (7.7%) | 55 % | 985 |
| Grain | Carafa III | 0.5 kg (3.8%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 100 g | 60 min | 15.5 % |
| Boil | Cascade | 50 g | 15 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|-------------|
| Wyeast - London Ale III | Ale | Slant | 700 ml | Wyeast Labs |