

# 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