

# Uncle Stalin's Private Reserve

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- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **71**
- SRM **37.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **11.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **62 C**, Time **80 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **80 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **11.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	2.2 kg (50%)	78 %	8
Grain	Monachijski	0.7 kg (15.9%)	80 %	16
Grain	Viking Pilsner malt	0.7 kg (15.9%)	82 %	4
Grain	Viking Chocolate Malt 1200	0.1 kg (2.3%)	68 %	1200
Grain	Rye, Flaked	0.1 kg (2.3%)	78.3 %	4
Grain	Oats, Flaked	0.1 kg (2.3%)	80 %	2
Grain	Viking Chocolate Malt 400	0.25 kg (5.7%)	68 %	400
Grain	Caramel/Crystal Malt - 10L	0.15 kg (3.4%)	75 %	20
Grain	Carafa III	0.1 kg (2.3%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	10.3 %
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Aroma (end of boil)	East Kent Goldings	15 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's

## Notes

- Recipe for 20L BIAB.  
*Aug 30, 2018, 10:11 AM*