

Hoppy Rye Imperial Stout

- Gravity **24.9 BLG**
- ABV ---
- IBU **90**
- SRM **61.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **0 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **10.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|--------|------|
| Grain | Strzegom Pilzneński | 1.5 kg (35.7%) | 80 % | 4 |
| Grain | Żytni | 1 kg (23.8%) | 85 % | 8 |
| Grain | Rye, Flaked | 0.8 kg (19%) | 78.3 % | 4 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (4.8%) | 73 % | 1001 |
| Grain | Special B Castle | 0.4 kg (9.5%) | 70 % | 350 |
| Grain | Weyermann - Carafa III | 0.3 kg (7.1%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Boil | Chinook | 10 g | 20 min | 13 % |
| Boil | Chinook | 10 g | 10 min | 13 % |
| Whirlpool | Chinook | 30 g | 15 min | 13 % |
| Dry Hop | Sorachi Ace | 100 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|-------------|-------------|---------------|-------------------|
| FM54 Gorączka kalifornijska | Ale | Slant | 300 ml | Fermentum Mobile |