

RUSSIAN IMPERIAL MILK STOUT

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **70**
- SRM **43.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | Maris Otter | 5 kg (52.6%) | 80 % | 6 |
| Grain | Red Active | 2 kg (21.1%) | 79 % | 35 |
| Sugar | Laktoza | 1 kg (10.5%) | 76.1 % | 0 |
| Grain | Special B | 0.5 kg (5.3%) | 65.2 % | 315 |
| Grain | Caraaroma | 0.5 kg (5.3%) | 78 % | 400 |
| Grain | Pszeniczny Czekoladowy | 0.5 kg (5.3%) | 73 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Chinook | 50 g | 60 min | 11.5 % |
| Boil | East Kent Goldings | 50 g | 30 min | 6 % |
| Boil | East Kent Goldings | 50 g | 15 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------------|--------|-----------|-----------|
| Water Agent | Gips piwowarski | 20 g | Mash | 90 min |
| Flavor | Kostki Jack Daniels | 50 g | Secondary | 21 day(s) |