

# Russian Imperial Stout

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **71**
- SRM **47.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **46.4 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **34.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (43.1%)	79 %	6
Grain	Strzegom Monachijski typ I	3.5 kg (30.2%)	79 %	16
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (4.3%)	73 %	120
Grain	Jęczmień palony	0.5 kg (4.3%)	55 %	985
Grain	Caraaroma	0.5 kg (4.3%)	78 %	400
Grain	Weyermann - Carafa I	0.4 kg (3.4%)	70 %	690
Grain	Płatki pszeniczne	0.4 kg (3.4%)	85 %	3
Grain	Płatki owsiane	0.4 kg (3.4%)	85 %	3
Grain	Barley, Flaked	0.4 kg (3.4%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	90 min	10 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP004 - Irish Ale Yeast	Ale	Liquid	35 ml	White Labs
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