

Russian Imperial Stout #2

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **53**
- SRM **58.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **33.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (46%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 2 kg (23%) | 79 % | 16 |
| Grain | Jęczmień palony | 0.2 kg (2.3%) | 55 % | 985 |
| Grain | Carafa III | 0.2 kg (2.3%) | 70 % | 1034 |
| Grain | Carafa II | 0.2 kg (2.3%) | 70 % | 812 |
| Grain | Fawcett - Pale Chocolate | 0.3 kg (3.4%) | 71 % | 600 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (3.4%) | 73 % | 120 |
| Grain | Weyermann - Carawheat | 0.2 kg (2.3%) | 77 % | 97 |
| Grain | Casle Malting Whisky Nature | 1 kg (11.5%) | 85 % | 4 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (3.4%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 55 g | 90 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 300 ml | Fermentum Mobile |