

## 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 |