

# Russian imperial Stout

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- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **77**
- SRM **47.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **1.6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (81.5%) | 80 %  | 5   |
| Grain | Strzegom Bursztynowy | 0.5 kg (9.1%)  | 70 %  | 49  |
| Grain | Jęczmień palony      | 0.37 kg (6.7%) | 55 %  | 985 |
| Grain | Black (Patent) Malt  | 0.15 kg (2.7%) | 55 %  | 985 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 50 g   | 90 min | 11 %       |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 163 ml | Safale     |