

# Russian Imperial Stout

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **74**
- SRM **80.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (69.8%)	80 %	5
Grain	Jęczmień palony	0.5 kg (5.8%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.5 kg (5.8%)	68 %	1202
Grain	Strzegom Barwiący	0.5 kg (5.8%)	68 %	1300
Grain	Strzegom Karmel 150	0.25 kg (2.9%)	75 %	150
Grain	Strzegom Karmel 30	0.35 kg (4.1%)	75 %	30
Grain	Weyermann - Carared	0.5 kg (5.8%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	90 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	23 g	---