

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 | --- |