

Russian Imperial Stout

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **91**
- SRM **55.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.79 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **26.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **80.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 5.5 kg (57.9%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 2 kg (21.1%) | 79 % | 16 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (5.3%) | 73 % | 120 |
| Grain | Jęczmień palony | 0.5 kg (5.3%) | 55 % | 985 |
| Grain | Caraaroma | 0.5 kg (5.3%) | 78 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (5.3%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 90 min | 10 % |
| Boil | Magnum | 68 g | 60 min | 13.5 % |
| Boil | Mosaic | 15 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 12 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------------|--------|---------|--------|
| Other | Śliwka suszona / wedzona | 250 g | Boil | 10 min |

Notes

- Zacieranie... rozbić na dwie porcje ?
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