

# Russian Imperial Stout

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **39**
- SRM **73.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **7 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **31.1 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

| Type           | Name                            | Amount       | Yield | EBC  |
|----------------|---------------------------------|--------------|-------|------|
| Grain          | Viking Pale Ale malt            | 5 kg (50%)   | 80 %  | 5    |
| Grain          | Strzegom Monachijski typ I      | 2 kg (20%)   | 79 %  | 16   |
| Grain          | Karmelowy Jasny 30EBC           | 0.2 kg (2%)  | 75 %  | 30   |
| Grain          | Strzegom Karmel 150             | 0.2 kg (2%)  | 75 %  | 150  |
| Grain          | Strzegom Czekoladowy ciemny     | 0.2 kg (2%)  | 68 %  | 1200 |
| Grain          | Jęczmień palony                 | 0.2 kg (2%)  | 55 %  | 985  |
| Liquid Extract | Gozdawa ekstrakt słodowy ciemny | 1.7 kg (17%) | 80 %  | 650  |
| Grain          | Płatki owsiane                  | 0.5 kg (5%)  | 60 %  | 3    |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 50 g   | 60 min | 9.1 %      |
| Boil    | Lublin (Lubelski) | 25 g   | 15 min | 4.5 %      |

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale         | Slant       | 400 ml        | Safale            |

### **Extras**

| <b>Type</b> | <b>Name</b>                   | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------------------------|---------------|----------------|-------------|
| Other       | Płatki dębowe<br>mocno palone | 25 g          | Secondary      | 7 day(s)    |