

## Russian Imperial Stout 4.0

- Gravity **30.6 BLG**
- ABV **15.2 %**
- IBU **101**
- SRM **64.4**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **18.9 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **18.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.86 kg (54%)	80 %	4
Grain	Viking Pale Ale malt	1.65 kg (18.3%)	80 %	5
Grain	Płatki owsiane	0.5 kg (5.6%)	85 %	3
Grain	Barley, Flaked	0.5 kg (5.6%)	70 %	4
Grain	Special B Castle	0.302 kg (3.4%)	70 %	350
Grain	Caraaroma	0.243 kg (2.7%)	78 %	400
Grain	Weyermann - Chocolate Wheat	0.317 kg (3.5%)	74 %	788
Grain	Carafa Special	0.247 kg (2.7%)	70 %	664
Grain	Briess - Black Malt	0.223 kg (2.5%)	55 %	985
Grain	Jęczmień palony	0.165 kg (1.8%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe 2018	85 g	60 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Liquid	500 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	5 min
Water Agent	Płatki drożdżowe	5 g	Boil	5 min
Water Agent	Cynk	1 g	Boil	5 min