

Russian Imperial Stout

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **59**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.3 liter(s)**
- Total mash volume **40.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Special B Malt | 0.5 kg (5%) | 65.2 % | 315 |
| Grain | Czekoladowy | 0.5 kg (5%) | 60 % | 788 |
| Grain | Strzegom Monachijski typ II | 1 kg (9.9%) | 79 % | 22 |
| Grain | Strzegom Monachijski typ I | 1 kg (9.9%) | 79 % | 16 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2%) | 68 % | 1200 |
| Grain | Strzegom Karmel 600 | 0.3 kg (3%) | 68 % | 601 |
| Grain | Jęczmień palony | 0.1 kg (1%) | 55 % | 985 |
| Grain | Pszeniczny | 0.2 kg (2%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 5 kg (49.5%) | 80 % | 5 |
| Grain | Pilzneński | 1.3 kg (12.9%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Magnum | 50 g | 90 min | 13.5 % |
| Boil | East Kent Goldings | 50 g | 20 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 1000 ml | Fermentum Mobile |