

RUSSIAN IMPERIAL STOUT_HABANERO

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **36**
- SRM **40.1**
- 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 **180 min**
- Evaporation rate **10 %/h**
- Boil size **38.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **44.4 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **33.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **38.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Castle	5.1 kg (45.9%)	80 %	8
Grain	Monachijski Bestmalz	3.5 kg (31.5%)	80 %	16
Grain	Extra Black Bestmalz	0.6 kg (5.4%)	65 %	1400
Grain	Carabelge Weyermann	0.4 kg (3.6%)	80 %	30
Grain	Caramunich® typ I Weyermann	0.4 kg (3.6%)	73 %	80
Grain	Płatki gryczane	0.3 kg (2.7%)	--- %	---
Grain	Płatki owsiane	0.3 kg (2.7%)	85 %	3
Grain	Płatki ryżowe	0.3 kg (2.7%)	--- %	---
Grain	Carafa II	0.2 kg (1.8%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Endeavour	50 g	150 min	7.5 %
Boil	Marynka	60 g	10 min	8.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

FM27 Artefakty trapistów	Ale	Slant	200 ml	---
-----------------------------	-----	-------	--------	-----

Extras

Type	Name	Amount	Use for	Time
Flavor	Habanero	4 g	Boil	60 min
Flavor	Habanero	4 g	Secondary	7 day(s)