

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) |