

# Russian imperial Stout v2

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- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **76**
- SRM **43.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5.4 kg (81.8%)	81 %	6
Grain	Weyermann - Caraamber	0.6 kg (9.1%)	75 %	65
Grain	Jęczmień palony	0.25 kg (3.8%)	55 %	985
Grain	Black (Patent) Malt	0.25 kg (3.8%)	55 %	985
Grain	Simpsons - Crystal Extra Dark	0.1 kg (1.5%)	74 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	90 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	16 ml	Safale