

Smoked Rye Imperial Stout

- Gravity **28.7 BLG**
- ABV **14 %**
- IBU **72**
- SRM **60.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **0 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

Steps

- Temp **66 C**, Time **120 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **30.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **120 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **-0.4 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Słód Wędzony Steinbach | 6 kg (58.3%) | 80 % | 5 |
| Grain | Briess - Rye Malt | 2 kg (19.4%) | 80 % | 7 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (4.9%) | 71 % | 600 |
| Grain | Fawcett - żytni czekoladowy | 0.5 kg (4.9%) | 20 % | 625 |
| Grain | Fawcett - Chocolate Malt | 0.15 kg (1.5%) | 73 % | 887 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.15 kg (1.5%) | 73 % | 1001 |
| Grain | Fawcett - Dark Crystal | 0.5 kg (4.9%) | 71 % | 350 |
| Grain | Special B Malt | 0.5 kg (4.9%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 100 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|-------------|-------------|---------------|-------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 400 ml | Fermentum Mobile |