

# 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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM13 Irlandzkie Ciemności	Ale	Slant	400 ml	Fermentum Mobile