

# X

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **88**
- SRM **34.1**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **44 liter(s)**
- Total mash volume **52.8 liter(s)**

## Steps

- Temp **70 C**, Time **100 min**

## Mash step by step

- Heat up **44 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **100 min** at **70C**
- Sparge using **-16.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	7 kg (79.5%)	80.5 %	2
Grain	Brown Malt (British Chocolate)	1.5 kg (17%)	70 %	128
Grain	Carafa III	0.3 kg (3.4%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	11 %