

Ruski Imperialny Stout

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **71**
- SRM **39.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **24.1 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.6 kg (69.6%)	81 %	4
Grain	Special B Castle	1 kg (12.4%)	70 %	350
Grain	Jęczmień palony	0.3 kg (3.7%)	55 %	1000
Grain	Carahell	0.5 kg (6.2%)	77 %	26
Grain	Weyermann - Chocolate Wheat	0.2 kg (2.5%)	74 %	900
Grain	Wędzony bukiem Weyermann	0.45 kg (5.6%)	82 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	65 g	45 min	12.2 %
Aroma (end of boil)	Green Bullet	35 g	10 min	12.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	---
Danstar - Nottingham	Ale	Slant	250 ml	---

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	śliwki	250 g	Secondary	7 day(s)