Russian Imperial Stout

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **47**
- SRM **50.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.65 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **31.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking - Pale Ale	6.4 kg *(48.3%)*	80 %	7
Grain	Weyermann - Carapils	1.2 kg *(9.1%)*	78 %	4
Grain	Thomas Fawcett - owsiany	1.2 kg *(9.1%)*	80.5 %	5
Grain	Weyermann - Abbey	0.7 kg *(5.3%)*	75 %	45
Grain	Castle malting - Biscuit	0.5 kg *(3.8%)*	79 %	50
Grain	Weyermann - Caramunich Typ II	0.6 kg *(4.5%)*	73 %	120
Grain	Thomas Fawcett - Pale Chocolate	0.5 kg *(3.8%)*	71 %	625
Grain	Weyermann - Carafa II	0.8 kg *(6%)*	70 %	1150
Liquid Extract	Ekstrakt słodowy jasny	1 kg *(7.5%)*	76 %	15
Dry Extract	Maltodekstryna	0.35 kg *(2.6%)*	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	goryczkowy Marynka - szyszki własny zbiór	80 g	60 min	10 %
Boil	aromatyczny East Kent Goldings - szyszki własny zbiór	50 g	15 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	140 ml	Fermentis

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas cytrynowy	5 g	Mash	---

Notes

- Można zwiekszyć Carafa II do 1,0 kg, Marynka do 100 g
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