smoked vanilia imperial russian stout

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **48**
- SRM **31.3**
- 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 **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód CHÂTEAU PEATED	5 kg *(69%)*	80 %	4
Grain	Żytni	1 kg *(13.8%)*	85 %	8
Grain	Płatki owsiane	0.2 kg *(2.8%)*	85 %	3
Grain	płatki żytnie	0.2 kg *(2.8%)*	--- %	---
Grain	Fawcett - Pale Chocolate	0.3 kg *(4.1%)*	71 %	600
Grain	Weyermann - Chocolate Rye	0.15 kg *(2.1%)*	20 %	493
Grain	Carafa II	0.15 kg *(2.1%)*	70 %	812
Grain	Strzegom Karmel 30	0.1 kg *(1.4%)*	75 %	30
Grain	Jęczmień palony	0.05 kg *(0.7%)*	55 %	985
Sugar	Milk Sugar (Lactose)	0.1 kg *(1.4%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	45 g	60 min	7.8 %
Boil	Marynka	25 g	30 min	7.8 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis safbrew US-05	Ale	Slant	250 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	2.5 g	Boil	15 min
Flavor	vainilia	5 g	Secondary	15 day(s)
Flavor	vanilia	5 g	Boil	60 min