

170 Russian Imperial Stout

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **51**
- SRM **45.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **22.7 liter(s)**
- Total mash volume **33 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|------|
| Grain | Viking Pilsner malt | 4 kg (38.8%) | 82 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 3 kg (29.1%) | 85 % | 7 |
| Grain | Strzegom Monachijski typ I | 1.8 kg (17.5%) | 79 % | 16 |
| Grain | Caraaroma® Weyermann | 0.3 kg (2.9%) | 78 % | 400 |
| Grain | Caramunich® Typ II | 0.1 kg (1%) | 73 % | 120 |
| Grain | Fawcett - Pale Chocolate | 0.3 kg (2.9%) | 71 % | 600 |
| Grain | Jęczmień palony | 0.4 kg (3.9%) | 55 % | 985 |
| Grain | Pszeniczny Czekoladowy - Wayermann | 0.4 kg (3.9%) | 73 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 14 % |
| Boil | Warrior | 40 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 300 ml | --- |