

## Project 30 Russian Imperial Stout

- Gravity **30.6 BLG**
- ABV **15.2 %**
- IBU **80**
- SRM **97.1**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (42.9%)	80 %	5
Grain	Strzegom Monachijski typ II	1.5 kg (21.4%)	79 %	22
Grain	Caramel/Crystal Malt - 120L	0.4 kg (5.7%)	72 %	236
Grain	Simpsons - Crystal Dark	0.4 kg (5.7%)	74 %	158
Grain	Black (Patent) Malt	0.4 kg (5.7%)	55 %	985
Grain	Briess - Chocolate Malt	0.4 kg (5.7%)	60 %	690
Grain	Fawcett - Pale Chocolate	0.4 kg (5.7%)	71 %	600
Grain	Jęczmień palony	0.5 kg (7.1%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	50 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	36 g	Fermentis