

## R#2 (Russian Imperial Stout 25 piwoszarnia.pl)

- Gravity **31.4 BLG**
- ABV **15.8 %**
- IBU **82**
- SRM **79.9**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **7 %**
- Size with trub loss **15 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **18.5 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **29.3 liter(s)**

### Steps

- Temp **66 C**, Time **75 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21.5 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

### Fermentables

| Type           | Name                              | Amount         | Yield | EBC  |
|----------------|-----------------------------------|----------------|-------|------|
| Grain          | Viking Pale Ale malt              | 5 kg (52.6%)   | 80 %  | 5    |
| Grain          | Strzegom Monachijski typ I        | 2 kg (21.1%)   | 79 %  | 16   |
| Grain          | Karmelowy Jasny 30EBC             | 0.2 kg (2.1%)  | 75 %  | 30   |
| Grain          | Strzegom Karmel 150               | 0.2 kg (2.1%)  | 75 %  | 150  |
| Grain          | Strzegom Czekoladowy ciemny       | 0.2 kg (2.1%)  | 68 %  | 1200 |
| Grain          | Jęczmień palony                   | 0.2 kg (2.1%)  | 55 %  | 985  |
| Liquid Extract | Ekstrakt słodowy ciemny - Gozdawa | 1.7 kg (17.9%) | 80 %  | 621  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 100 g  | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 25 g   | 15 min | 4 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

### Extras

| Type  | Name                       | Amount | Use for   | Time     |
|-------|----------------------------|--------|-----------|----------|
| Other | Płatki dębowe mocno palone | 25 g   | Secondary | 7 day(s) |

### Notes

- Płatki macerowane w mixie bourbona i torfowego whiskey.  
*Dec 6, 2017, 1:05 PM*