

Root plum Russian Imperial Stout

- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **60**
- SRM **49.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **44.3 liter(s)**
- Total mash volume **59 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **44.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 2 kg (13.6%) | 79 % | 6 |
| Grain | Strzegom Golden Ale | 2 kg (13.6%) | 80 % | 10 |
| Grain | Briess - Chocolate Malt | 0.25 kg (1.7%) | 60 % | 690 |
| Grain | Strzegom Monachijski typ II | 5 kg (33.9%) | 79 % | 22 |
| Grain | Strzegom Pilzneński | 2 kg (13.6%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 0.25 kg (1.7%) | 85 % | 3 |
| Grain | Barwiący | 0.25 kg (1.7%) | 55 % | 985 |
| Grain | Simpsons - Crystal Dark | 0.1 kg (0.7%) | 74 % | 158 |
| Grain | Carafa | 0.25 kg (1.7%) | 70 % | 664 |
| Grain | Castle Cara Ruby | 0.15 kg (1%) | 78 % | 45 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (3.4%) | 75 % | 30 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (1.7%) | 68 % | 400 |
| Grain | Briess - Dark Chocolate Malt | 0.5 kg (3.4%) | 60 % | 1200 |
| Grain | Aromatic Malt | 0.25 kg (1.7%) | 78 % | 51 |
| Grain | Cara-Pils/Dextrine | 0.5 kg (3.4%) | 72 % | 4 |

| | | | | |
|-------|----------------------------------|---------------|------|----|
| Grain | Viking Malt Wędzony Czereśnią | 0.5 kg (3.4%) | 82 % | 10 |
|-------|----------------------------------|---------------|------|----|

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 100 g | 90 min | 11.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|---------|------------|
| us 05 | Ale | Slant | 1000 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Flavor | Sliwki suszone | 250 g | Secondary | 5 day(s) |
| Spice | Cynamon | 10 g | Secondary | 5 day(s) |
| Spice | Kardamon | 5 g | Secondary | 5 day(s) |
| Spice | Goździki | 1 g | Secondary | 5 day(s) |
| Flavor | Płatki w whisky | 25 g | Secondary | 5 day(s) |

Notes

- Zacierano w dwóch porcjach. Słody barwiące dodane pod koniec zacierania II.
Feb 17, 2019, 2:23 PM