

# RUSSIAN IMPERIAL STAUT

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- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **52**
- SRM **46.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **233 liter(s)**
- Trub loss --- %
- Size with trub loss **233 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **250.5 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **306 liter(s)**
- Total mash volume **396 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	30 kg (33.3%)	81 %	4
Grain	Monachijski	35 kg (38.9%)	80 %	20
Grain	Pszeniczny	3 kg (3.3%)	85 %	4
Grain	Żytni	6 kg (6.7%)	85 %	8
Grain	Karmel 120	4 kg (4.4%)	80 %	120
Grain	Karmel 400	5 kg (5.6%)	80 %	400
Grain	Jęczmień palony	2 kg (2.2%)	55 %	985
Grain	Czekoladowy	2.5 kg (2.8%)	60 %	900
Grain	Barwiący	2.5 kg (2.8%)	60 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	1200 g	60 min	6.5 %
Whirlpool	Hersbrucker	1500 g	1 min	3 %