

Russian Imperial Stout

- Gravity **27.7 BLG**
- ABV ---
- IBU **61**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss --- **liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **49 liter(s)**
- Total mash volume **64.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 7 kg (45.8%) | 85 % | 7 |
| Grain | Rye Malt | 1 kg (6.5%) | 63 % | 10 |
| Grain | Casle Malting Whisky Nature | 4.5 kg (29.4%) | 85 % | 4 |
| Grain | Briess - Blackprinz Malt | 0.8 kg (5.2%) | 78 % | 985 |
| Grain | Briess - Dark Chocolate Malt | 1 kg (6.5%) | 60 % | 827 |
| Grain | Pszeniczny | 1 kg (6.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Magnum | 70 g | 60 min | 13.5 % |
| Boil | lunga | 50 g | 35 min | 11 % |
| Boil | Challenger | 40 g | 25 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|--------|---------|-------------|
| WLP037 - Yorkshire Square Ale Yeast | Ale | Liquid | 1500 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|-----------|
| Flavor | płatki whisky | 100 g | Secondary | 14 day(s) |