

Russian Imperial Stout

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **61**
- SRM **38.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **61 liter(s)**
- Trub loss **5 %**
- Size with trub loss **64 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **80.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **74.5 liter(s)**
- Total mash volume **104.3 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **75 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **74.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **75C**
- Keep mash **1 min** at **78C**
- Sparge using **36 liter(s)** of **76C** water or to achieve **80.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|------------------|-------|------|
| Grain | Strzegom Pale Ale | 19.37 kg (65.1%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 5.03 kg (16.9%) | 79 % | 22 |
| Grain | Jęczmień palony | 1.44 kg (4.8%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.72 kg (2.4%) | 68 % | 1200 |
| Grain | Pszoniczny Ciemny | 3.23 kg (10.8%) | 79 % | 17 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|----------|--------|------------|
| Boil | Sybilla | 322.95 g | 60 min | 3.5 % |
| Boil | lunga | 161.47 g | 30 min | 11 % |
| Aroma (end of boil) | East Kent Goldings | 96.88 g | 3 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|---------|------------|
| Safale S-04 | Ale | Dry | 57.41 g | Safale |