

Russian Imperial Stout

- Gravity **29.3 BLG**
- ABV **14.4 %**
- IBU **77**
- SRM **36.7**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **9.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **11.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **64 C**, Time **80 min**
- Temp **78 C**, Time **30 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **30 min** at **78C**
- Sparge using **0.1 liter(s)** of **76C** water or to achieve **11.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.5 kg (26.3%)	80.5 %	4
Grain	Weyermann - Rye Malt	2 kg (35.1%)	85 %	7
Grain	Abbey Castle	1.5 kg (26.3%)	80 %	45
Grain	Fawcett - Black Malt	0.1 kg (1.8%)	70 %	1084
Grain	Jęczmień palony	0.1 kg (1.8%)	55 %	985
Grain	Colorado Honig	0.4 kg (7%)	79 %	7.5
Grain	Special B Castle	0.1 kg (1.8%)	70 %	350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marco Polo	50 g	60 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis