

# Russian Imperial Stout

- Gravity **22.2 BLG**
- ABV ---
- IBU **86**
- SRM **60**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **13 %/h**
- Boil size **41.6 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.38 liter(s) / kg**
- Mash size **59.1 liter(s)**
- Total mash volume **76.7 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **59.1 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **liter(s)** of **76C** water or to achieve **41.6 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount        | Yield  | EBC  |
|-------|------------------------------|---------------|--------|------|
| Grain | Maris Otter Pale Ale         | 12 kg (68.6%) | 80.3 % | 6    |
| Grain | Płatki owsiane               | 1.6 kg (9.1%) | 85 %   | 3    |
| Grain | Fawcett - Dark Crystal       | 1 kg (5.7%)   | 71 %   | 300  |
| Grain | Fawcett - Cara               | 1 kg (5.7%)   | 72 %   | 30   |
| Grain | Monachijski                  | 0.5 kg (2.9%) | 80 %   | 16   |
| Grain | Strzegom Monachijski typ II  | 0.5 kg (2.9%) | 79 %   | 22   |
| Grain | Jęczmień palony              | 0.5 kg (2.9%) | 55 %   | 985  |
| Grain | Słód Carafa® Special typ III | 0.2 kg (1.1%) | 65 %   | 1400 |
| Grain | Czekoladowy                  | 0.2 kg (1.1%) | 60 %   | 788  |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Eureka USA | 20 g   | 60 min | 18 %       |
| Boil    | Magnum     | 55 g   | 60 min | 10.6 %     |
| Boil    | Galena     | 15 g   | 60 min | 14.1 %     |
| Boil    | Magnum     | 25 g   | 30 min | 10.6 %     |

|      |         |      |        |        |
|------|---------|------|--------|--------|
| Boil | Galena  | 10 g | 30 min | 14.1 % |
| Boil | Cascade | 25 g | 5 min  | 6 %    |
| Boil | Galena  | 25 g | 5 min  | 14.1 % |

## Yeasts

| <b>Name</b>          | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|----------------------|-------------|-------------|---------------|-------------------|
| FM52 Amerykański Sen | Ale         | Liquid      | 1500 ml       | Fermentum Mobile  |