

RUSSIAN IMPERIAL STOUT

- Gravity **24.4 BLG**
- ABV ---
- IBU **103**
- SRM **88.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **35.4 liter(s)**

Steps

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

Mash step by step

- Heat up **23.6 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|------|
| Grain | Pale Ale | 4 kg (33.9%) | --- % | 7.5 |
| Grain | Monachijski | 3 kg (25.4%) | 80 % | 15 |
| Grain | Caraaroma | 1 kg (8.5%) | 78 % | 450 |
| Grain | Caramunich TYP 3 | 1 kg (8.5%) | --- % | 160 |
| Grain | Carafa TYP 1 | 0.5 kg (4.2%) | --- % | 1000 |
| Grain | Jęczmień palony | 0.8 kg (6.8%) | 55 % | 1000 |
| Grain | Płatki jęczmienne | 0.5 kg (4.2%) | --- % | 3 |
| Grain | Płatki owsiane | 0.5 kg (4.2%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (4.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 150 g | 60 min | 10.5 % |
| Boil | Lublin (Lubelski) | 100 g | 10 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 22 g | Danstar |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------|------------------------------|--------|-----------|-----------|
| Other | Płatki dębowe mocno opiekane | 50 g | Secondary | 21 day(s) |

Notes

- Obie fermentacje w temp. 14-15 C. Fermentacja akurat na tych sucharach w Barley Wine zrobiły robotę. Płatki dębowe macerowane w whisky. Zobaczymy z czasem jak piwo się ułoży.
Dec 8, 2016, 7:10 PM