

# RUSSIAN IMPERIAL STOUT 51

- Gravity **24.9 BLG**
- ABV ---
- IBU **91**
- SRM **46.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.2 liter(s)**
- Total mash volume **37.6 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **29.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

| Type           | Name   | Amount         | Yield | EBC |
|----------------|--|----------------|-------|-----|
| Grain          | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann                      | 5 kg (41%)     | 80 %  | 4   |
| Grain          | Słód monachijski   | 1 kg (8.2%)    | --- % | --- |
| Grain          | Jęczmień palony  | 0.65 kg (5.3%) | 55 %  | 985 |
| Grain          | Caraaroma  | 0.6 kg (4.9%)  | 78 %  | 400 |
| Grain          | Strzegom Karmel<br>150   | 0.6 kg (4.9%)  | 75 %  | 150 |
| Grain          | Weyermann -<br>Carafa I  | 0.5 kg (4.1%)  | 70 %  | 690 |
| Adjunct        | Płatki pszeniczne  | 0.45 kg (3.7%) | 85 %  | 3   |
| Adjunct        | Płatki owsiane   | 0.45 kg (3.7%) | 85 %  | 3   |
| Adjunct        | płatki jęczmienne  | 0.45 kg (3.7%) | --- % | --- |
| Liquid Extract | Ekstrakt słodowy<br>Monachijski -<br>Weyermann Munich<br>Amber | 2.5 kg (20.5%) | 78 %  | 22  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 100 g  | 60 min | 13 %       |

|      |            |      |        |        |
|------|------------|------|--------|--------|
| Boil | Centennial | 80 g | 15 min | 10.5 % |
|------|------------|------|--------|--------|

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 250 ml | Fermentum Mobile |