

Russian Imperial Stout

- Gravity **27.7 BLG**
- ABV ---
- IBU **93**
- SRM **67**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **28.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.75 kg (45.9%) | 79 % | 6 |
| Grain | Monachijski | 2.63 kg (32.2%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.45 kg (5.5%) | 55 % | 985 |
| Grain | Caraaroma | 0.37 kg (4.5%) | 78 % | 400 |
| Grain | CARAMUNICH TYP II | 0.37 kg (4.5%) | 79 % | 110 |
| Grain | Płatki pszeniczne | 0.15 kg (1.8%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.15 kg (1.8%) | 85 % | 3 |
| Grain | Barley, Flaked | 0.15 kg (1.8%) | 70 % | 4 |
| Grain | Carafa | 0.15 kg (1.8%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 100 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 50 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 22 g | safale |