

# RYS - RUSSIAN IMPERIAL STOUT

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **131**
- SRM **46.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **63 C**, Time **90 min**
- Temp **76 C**, Time **20 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **90 min** at **63C**
- Keep mash **20 min** at **76C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (74.1%)	80 %	8
Grain	Strzegom Monachijski typ II	1 kg (14.8%)	79 %	22
Grain	Strzegom Karmel 600	0.25 kg (3.7%)	68 %	601
Grain	Strzegom Czekoladowy 1200	0.25 kg (3.7%)	68 %	1202
Grain	Jęczmień palony	0.25 kg (3.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	70 min	11 %
Aroma (end of boil)	lunga	30 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Spice	Wanilia	15 g	Secondary	10 day(s)
Spice	Płatki dębowe Bourbon	25 g	Secondary	14 day(s)