

# Uncle Stalin's People's Reserve

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **81**
- SRM **54.5**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **11.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **62 C**, Time **80 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **80 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **11.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield  | EBC  |
|-------|----------------------------|----------------|--------|------|
| Grain | Vienna Malt                | 2.1 kg (46.2%) | 78 %   | 8    |
| Grain | Viking Pilsner malt        | 0.8 kg (17.6%) | 82 %   | 4    |
| Grain | Viking Chocolate Malt 1200 | 0.2 kg (4.4%)  | 68 %   | 1200 |
| Grain | Viking Chocolate Malt 400  | 0.3 kg (6.6%)  | 68 %   | 400  |
| Grain | Caramel/Crystal Malt - 150 | 0.15 kg (3.3%) | 72 %   | 150  |
| Grain | Carahell                   | 0.3 kg (6.6%)  | 77 %   | 26   |
| Grain | Carafa III                 | 0.2 kg (4.4%)  | 70 %   | 1034 |
| Grain | Rye, Flaked                | 0.25 kg (5.5%) | 78.3 % | 4    |
| Grain | Oats, Flaked               | 0.25 kg (5.5%) | 80 %   | 2    |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Iunga             | 30 g   | 60 min | 10.3 %     |
| Boil    | Lublin (Lubelski) | 15 g   | 60 min | 4 %        |
| Boil    | Oktawia           | 15 g   | 60 min | 9.2 %      |

|                     |                    |      |        |       |
|---------------------|--------------------|------|--------|-------|
| Aroma (end of boil) | East Kent Goldings | 15 g | 15 min | 5.1 % |
|---------------------|--------------------|------|--------|-------|

## Yeasts

| Name                                           | Type | Form | Amount | Laboratory      |
|------------------------------------------------|------|------|--------|-----------------|
| Mangrove Jack's<br>M42 New World<br>Strong Ale | Ale  | Dry  | 10 g   | Mangrove Jack's |