Russian Imperial Stout

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **101**
- SRM **36.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **21.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **31.9 liter(s)**
- Total mash volume **39.5 liter(s)**

Steps

- Temp **66 C**, Time **120 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **31.9 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **120 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **-2.8 liter(s)** of **76C** water or to achieve **21.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.8 kg *(48.1%)*	79 %	6
Grain	Strzegom Monachijski typ I	2.4 kg *(30.4%)*	79 %	16
Grain	Płatki owsiane	0.3 kg *(3.8%)*	85 %	3
Grain	Caraaroma	0.3 kg *(3.8%)*	78 %	400
Grain	Strzegom Karmel 150	0.3 kg *(3.8%)*	75 %	150
Grain	Strzegom Karmel 600	0.3 kg *(3.8%)*	68 %	601
Grain	Weyermann - Dehusked Carafa III	0.2 kg *(2.5%)*	70 %	1024
Sugar	Sugar, Table (Sucrose)	0.3 kg *(3.8%)*	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	50 g	90 min	9.2 %
Boil	Marynka	25 g	60 min	9.2 %
Boil	Marynka	25 g	30 min	9.2 %

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

Boil	Columbus/Tomahawk/Zeus	25 g	5 min	15.5 %
Boil	Centennial	25 g	5 min	10.5 %
Boil	Summit	25 g	5 min	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Liquid	300 ml	White Labs