

Russian Imperial Stout v5

Russian Imperial Stout (12 2)

Type: All Grain
Batch Size: 6.50 gal
Boil Size: 9.27 gal
Boil Time: 150 min
End of Boil Vol: 6.77 gal
Final Bottling Vol: 6.50 gal
Fermentation: Ale, Two Stage

Date: 03 Nov 2019
Brewer: Brian
Asst Brewer:
Equipment: Standard Equipment
Efficiency: 60.00 %
Est Mash Efficiency: 60.0 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
19 lbs	Pale Ale Malt 2-Row (Briess) (3.5 SRM)	Grain	1	62.8 %	1.48 gal
3 lbs	Roasted Barley (Briess) (300.0 SRM)	Grain	2	9.9 %	0.23 gal
3 lbs	Rye, Flaked (Briess) (4.6 SRM)	Grain	3	9.9 %	0.23 gal
1 lbs	Carafa Special II (Weyermann) (415.0 SRM)	Grain	4	3.3 %	0.08 gal
1 lbs	Pale Chocolate (200.0 SRM)	Grain	5	3.3 %	0.08 gal
8.0 oz	Caramel Malt - 60L 6-Row (Briess) (60.0 SRM)	Grain	6	1.7 %	0.04 gal
8.0 oz	Caramel/Crystal Malt -120L (120.0 SRM)	Grain	7	1.7 %	0.04 gal
4.0 oz	Special B Malt (180.0 SRM)	Grain	8	0.8 %	0.02 gal
2 lbs	DME Golden Light (Briess) [Boil] (4.0 SRM)	Dry Extract	9	6.6 %	0.15 gal
2.00 oz	Northern Brewer [8.50 %] - Boil 60.0 min	Hop	10	39.6 IBUs	-
1.00 oz	Northern Brewer [8.50 %] - Boil 30.0 min	Hop	11	15.2 IBUs	-
2.00 oz	East Kent Goldings (EKG) [5.00 %] - Boil 15.0 min	Hop	12	11.6 IBUs	-
1.00 oz	Northern Brewer [8.50 %] - Boil 15.0 min	Hop	13	9.8 IBUs	-
3.00 oz	East Kent Goldings (EKG) [5.00 %] - Boil 3.0 min	Hop	14	4.3 IBUs	-
1.0 pkg	Tartan (Imperial Yeast #A31)	Yeast	15	-	-
2.00 oz	East Kent Goldings (EKG) [5.00 %] - 3.0 Days Before B...	Hop	16	0.0 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.107 SG
Est Final Gravity: 1.033 SG
Estimated Alcohol by Vol: 10.0 %
Bitterness: 80.5 IBUs
Est Color: 69.0 SRM

Measured Original Gravity: 1.114 SG
Measured Final Gravity: 1.040 SG
Actual Alcohol by Vol: 10.1 %
Calories: 414.6 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Medium Body, Batch Sparge
Sparge Water: 6.16 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.34
Measured Mash PH: 5.20

Total Grain Weight: 30 lbs 4.0 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 7.00 gal of water at 166.7 F	152.0 F	60 min

Sparge: Batch sparge with 3 steps (Drain mash tun , 3.08gal, 3.08gal) of 168.0 F water

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 5.11 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Two Stage
Fermenter:

Storage Temperature: 65.0 F

Volumes of CO2: 2.3
Carbonation Est: Bottle with 5.11 oz Corn Sugar
Carbonation (from Meas Vol): Bottle with 3.93 oz Corn Sugar
Age for: 30.00 days

Notes

11/09/19 - OG 1.114
11/20/2019 - FG 1.040

10/25/20 - OG 1.120

Created with *BeerSmith*