

#4 Imperial Stout

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **32**
- SRM **31.1**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 4 kg (45.5%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 3 kg (34.1%) | 79 % | 10 |
| Grain | Carahell | 0.5 kg (5.7%) | 77 % | 26 |
| Grain | Castle Cafe | 0.25 kg (2.8%) | 75.5 % | 480 |
| Grain | Strzegom Czekoladowy 1200 | 0.35 kg (4%) | 68 % | 1202 |
| Sugar | Milk Sugar (Lactose) | 0.7 kg (8%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Galaxy | 7.5 g | 60 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|------|-------|-----------|----------|
| Flavor | Kawa | 100 g | Secondary | 5 day(s) |
|--------|------|-------|-----------|----------|