

## BPG - X-mas Imperial Stout

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **93**
- SRM **57.3**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **20.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **28.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (61.7%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg (6.2%)	80 %	6
Grain	Weyermann - Pszeniczny czekoladowy	0.5 kg (6.2%)	74 %	1000
Grain	Fawcett - Pale Chocolate	0.5 kg (6.2%)	71 %	600
Grain	Weyermann - Rye Malt	0.5 kg (6.2%)	85 %	7
Grain	Płatki owsiane	0.5 kg (6.2%)	60 %	3
Grain	Weyermann - Carafa III	0.3 kg (3.7%)	70 %	1024
Grain	Weyermann - Caramunich Typ II	0.2 kg (2.5%)	73 %	120
Grain	Fawcett - Crystal	0.1 kg (1.2%)	70 %	160

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	80 g	60 min	13.5 %
Aroma (end of boil)	Książęcy	30 g	1 min	7 %
Aroma (end of boil)	Zula	30 g	1 min	8.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	15 min
Flavor	Cynamon	6 g	Boil	15 min
2 laski				
Flavor	Goździki	20 g	Boil	15 min