

# FOREST COLD IMPERIAL STOUT

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **26**
- SRM **47**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **37.4 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **3 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (53.5%)	80 %	4
Grain	Monachijski Ciemny Steinbach	2 kg (21.4%)	100 %	30
Grain	Weyermann - Light Munich Malt	0.5 kg (5.3%)	82 %	14
Grain	Simpsons - Crystal T50	0.5 kg (5.3%)	74 %	134
Grain	Weyermann Carafa II Special	0.5 kg (5.3%)	70 %	1100
Grain	Weyermann - Chocolate Rye	0.25 kg (2.7%)	20 %	493
Grain	Weyermann - Chocolate Wheat	0.25 kg (2.7%)	74 %	788
Grain	Abbey Malt Weyermann	0.25 kg (2.7%)	75 %	45
Grain	Jęczmień palony	0.1 kg (1.1%)	55 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	50 g	60 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale W34/70	Lager	Slant	300 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Pędy świerku	700 g	Boil	5 min