

# Imperial Stout

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- Gravity **21.6 BLG**
- ABV ---
- IBU **36**
- SRM **44.9**
- 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 **60 min**
- Evaporation rate **7 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (30.9%)	81 %	4
Grain	Castle Pale Ale	3.5 kg (43.2%)	80 %	8
Grain	Karamel Pils Steinbach	0.5 kg (6.2%)	79 %	6
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (6.2%)	79 %	130
Grain	Strzegom Barwiący	0.2 kg (2.5%)	68 %	1600
Grain	Czekoladowy	0.2 kg (2.5%)	60 %	788
Grain	Monachijski	0.5 kg (6.2%)	80 %	16
Grain	Płatki owsiane	0.2 kg (2.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	Safale
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