

# imperial stout

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- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **102**
- SRM **71.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **0.8 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3 kg (47.8%)	78 %	6
Grain	Briess - Munich Malt 10L	1.5 kg (23.9%)	77 %	20
Grain	Oats, Flaked	0.13 kg (2.1%)	80 %	2
Grain	Caramel/Crystal Malt - 120L	0.35 kg (5.6%)	72 %	236
Grain	Weyermann - Carafa I	0.25 kg (4%)	70 %	690
Grain	Briess - Chocolate Malt	0.3 kg (4.8%)	40 %	980
Grain	Black Barley (Roast Barley)	0.45 kg (7.2%)	40 %	1200
Grain	Briess - Wheat Malt, White	0.3 kg (4.8%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	70 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	35 g	70 min	15.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mangrove Jack's M44 US West Coast	Ale	Slant	90 ml	Mangrove Jack's

### Notes

- 23.5 Blg not 25  
*Dec 15, 2018, 7:08 PM*