

Imperial Stout

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **43**
- SRM **49.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 6.5 kg (61.9%) | 80 % | 5 |
| Grain | czekoladowy jasny Viking Malt | 0.5 kg (4.8%) | 1 % | 400 |
| Grain | karmelowy 600 - Viking Malt | 0.3 kg (2.9%) | 65 % | 600 |
| Grain | jęczmień prażony Viking Malt | 0.2 kg (1.9%) | 1 % | 1000 |
| Grain | czekoladowy ciemny Viking Malt | 0.2 kg (1.9%) | 1 % | 1200 |
| Grain | pszenica prażona Viking Malt | 0.2 kg (1.9%) | 1 % | 1200 |
| Grain | żytni karmelowy Viking Malt | 0.2 kg (1.9%) | 75 % | 200 |
| Grain | pszeniczny karmelowy Viking Malt | 0.4 kg (3.8%) | 70 % | 100 |
| Liquid Extract | jasny Bruntal | 1 kg (9.5%) | 75 % | 25 |
| Grain | Płatki owsiane | 0.6 kg (5.7%) | 85 % | 3 |
| Grain | Weyermann - Carared | 0.4 kg (3.8%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Chinook | 45 g | 60 min | 13 % |
| Dry Hop | Kent Goldings | 50 g | 5 day(s) | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------|
| Fermentis Safbrew BE-256 | Ale | Slant | 200 ml | Fermentis |