

imperial stout

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **39**
- SRM **42**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **17.3 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 2 kg (47.6%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (23.8%) | 79 % | 10 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (4.8%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (4.8%) | 68 % | 1200 |
| Sugar | Milk Sugar (Lactose) | 0.35 kg (8.3%) | 76.1 % | 0 |
| Grain | Strzegom Karmel 150 | 0.3 kg (7.1%) | 75 % | 150 |
| Grain | Jęczmień palony | 0.15 kg (3.6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 400 ml | Fermentis |

Notes

- Kawa, jeszcze nie zdecydowałem jaka ~ 100-150g
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