

Imperial Stout

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **100**
- SRM **51.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **1 %**
- Size with trub loss **14.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **20.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **34.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 5.5 kg (63.6%) | 80 % | 4 |
| Grain | Płatki owsiane | 1.5 kg (17.3%) | 60 % | 3 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (5.8%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.3%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.2 kg (2.3%) | 55 % | 985 |
| Grain | Strzegom Karmel 600 | 0.25 kg (2.9%) | 68 % | 601 |
| Grain | Strzegom Karmel 150 | 0.25 kg (2.9%) | 75 % | 150 |
| Grain | Biscuit Malt | 0.25 kg (2.9%) | 79 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|--------|------------|
| Boil | Zula | 100 g | 60 min | 10 % |