

# Imperial Stout

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- Gravity **27 BLG**
- ABV ---
- IBU **62**
- SRM **56.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **17.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **20 min**

## Mash step by step

- Heat up **12.4 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **76C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type        | Name                        | Amount          | Yield | EBC  |
|-------------|-----------------------------|-----------------|-------|------|
| Grain       | Strzegom Pale Ale           | 4.2 kg (81.2%)  | 79 %  | 6    |
| Grain       | Strzegom Monachijski typ I  | 0.4 kg (7.7%)   | 79 %  | 16   |
| Grain       | Strzegom Czekoladowy ciemny | 0.175 kg (3.4%) | 68 %  | 1200 |
| Grain       | Jęczmień palony             | 0.175 kg (3.4%) | 55 %  | 985  |
| Dry Extract | WES ekstrakt słodowy jasny  | 0.22 kg (4.3%)  | 80 %  | 5    |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 10 g   | 5 min  | 5.1 %      |
| Boil    | Brewers Gold       | 40 g   | 55 min | 7.6 %      |
| Boil    | Marynka            | 20 g   | 30 min | 10 %       |