

# Imperialy stout, gestwa po stoucie

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **57**
- SRM **54.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **68 C**, Time **30 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **68C**
- Sparge using **1.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (43.5%)	80 %	7
Grain	Monachijski	1.5 kg (21.7%)	80 %	16
Grain	Biscuit Malt	0.5 kg (7.2%)	79 %	45
Grain	Abbey Castle	0.5 kg (7.2%)	80 %	45
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (4.3%)	73 %	1001
Grain	Jęczmień palony	0.2 kg (2.9%)	55 %	985
Grain	Carafa II	0.2 kg (2.9%)	70 %	812
Grain	Special B Castle	0.2 kg (2.9%)	70 %	350
Grain	Płatki owsiane	0.5 kg (7.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05 gestwa po milk staucie	Ale	Liquid	100 ml	swoje