

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 |