

# Oak Aged Imperial Stout

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **68**
- SRM **40.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **18.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Pale Ale Malt	5.3 kg (73.6%)	81 %	6
Grain	Oats, Malted	1 kg (13.9%)	80 %	6
Grain	BlackSwaen Coffee Light Wheat	0.4 kg (5.6%)	78 %	400
Grain	Chocolate malt	0.4 kg (5.6%)	71 %	900
Grain	Weyermann - Chocolate Wheat	0.1 kg (1.4%)	74 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	17.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	35 g	Fermentis