

OAK AGED IMPERIAL STOUT

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **80**
- SRM **42.2**
- 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 **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **-1.1 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 (46.2%) | 80 % | 7 |
| Grain | Strzegom Monachijski typ II | 0.8 kg (12.3%) | 79 % | 22 |
| Grain | Biscuit Malt | 0.3 kg (4.6%) | 79 % | 45 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (4.6%) | 73 % | 120 |
| Grain | Special B Malt | 0.2 kg (3.1%) | 65.2 % | 315 |
| Grain | Żytni | 1 kg (15.4%) | 85 % | 8 |
| Grain | Oats, Flaked | 0.5 kg (7.7%) | 80 % | 2 |
| Grain | Carafa III | 0.2 kg (3.1%) | 70 % | 1034 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (3.1%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Admiral | 50 g | 50 min | 12.1 % |
| Aroma (end of boil) | Bramling | 50 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale | Dry | 55 g | Fermentis |