

# Słowiański imperialny stałt

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **108**
- SRM **60.6**
- 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 **70 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **22.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69.4%)	80 %	5
Grain	Jęczmień palony	0.6 kg (8.3%)	55 %	985
Grain	Strzegom pszenica prażona	0.2 kg (2.8%)	70 %	1000
Grain	Karmelowy żytni Strzegom	1 kg (13.9%)	75 %	150
Grain	Płatki owsiane	0.4 kg (5.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	60 g	60 min	14 %
Boil	lunga	20 g	60 min	8.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	150 ml	Fermentis