

Smoked Imperial Stout

- Gravity **22.4 BLG**
- ABV ---
- IBU **81**
- SRM **40**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **70 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **26.85 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **-11.2 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2.8 kg	80 %	4
Grain	Wędzony torfem	1 kg	80 %	5
Grain	Żytni wędzony bukiem	1 kg	85 %	9
Grain	Jęczmień palony	0.6 kg	55 %	1333
Grain	Czekoladowy	0.65 kg	60 %	1066
Grain	Strzegom Karmel 150	0.5 kg	75 %	201
Grain	Monachijski	0.5 kg	80 %	20
Grain	Płatki owsiane błyskawiczne	0.4 kg	80 %	1
Grain	Płatki jęczmienne błyskawiczne	0.4 kg	70 %	4
Sugar	Candi Sugar, Amber	0.4 kg	78.3 %	199

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Magnum	25 g	60 min	12 %
Boil	lunga	25 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	100 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Other	Płatki dębowe amerykańskie mocno opiekane	20 g	Secondary	14 day(s)
Spice	Laska wanilii	3 g	Secondary	14 day(s)