

# 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) |