

Imperial Stout

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **85**
- SRM **73.3**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|------|
| Grain | Pilsner (2 Row) Ger | 3 kg (50%) | 81 % | 4 |
| Grain | Weyermann - Vienna Malt | 1 kg (16.7%) | 81 % | 8 |
| Grain | Caramel/Crystal Malt - 30L | 0.4 kg (6.7%) | 75 % | 59 |
| Grain | Caramel/Crystal Malt - 60L | 0.4 kg (6.7%) | 74 % | 118 |
| Grain | Carafa II | 0.4 kg (6.7%) | 70 % | 812 |
| Grain | Simpsons - Roasted Barley | 0.4 kg (6.7%) | 70 % | 1084 |
| Grain | Oats, Flaked | 0.4 kg (6.7%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------------------|--------|--------|------------|
| First Wort | Tradition | 90 g | 60 min | 5.5 % |
| Boil | East Kent Goldings | 30 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London ESB Ale | Ale | Liquid | 10 ml | Wyeast Labs |