

# Imperial stout

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **41**
- SRM **36.1**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.3 liter(s)**

## Fermentables

| Type  | Name                         | Amount          | Yield | EBC |
|-------|------------------------------|-----------------|-------|-----|
| Grain | Pilzneński Viking malt       | 5 kg (68.3%)    | 80 %  | 4   |
| Grain | Żytni Viking Malt            | 1 kg (13.7%)    | 81 %  | 7   |
| Grain | Jęczmień prażony Viking malt | 0.82 kg (11.2%) | 70 %  | 900 |
| Grain | Płatki owsiane               | 0.5 kg (6.8%)   | 85 %  | 3   |

## Hops

| Use for             | Name                     | Amount | Time     | Alpha acid |
|---------------------|--------------------------|--------|----------|------------|
| Boil                | Hallertauer tradition DE | 70 g   | 45 min   | 5 %        |
| Aroma (end of boil) | Zythos USA               | 30 g   | 15 min   | 9.2 %      |
| Dry Hop             | Centennial USA           | 30 g   | 3 day(s) | 8.5 %      |

## Yeasts

| Name                      | Type | Form  | Amount  | Laboratory       |
|---------------------------|------|-------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Slant | 1000 ml | Fermentum Mobile |