IMPERIAL STOUT

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **54**
- SRM **71.5**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **6 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **63 C**, Time **80 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **80 min** at **63C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg *(44%)*	80 %	4
Grain	Oats, Flaked	0.5 kg *(10%)*	80 %	2
Grain	Weyermann - Carafa III	0.5 kg *(10%)*	70 %	1024
Grain	Simpsons - Coffee Malt	0.6 kg *(12%)*	74 %	500
Grain	Casle Malting Whisky Nature	0.25 kg *(5%)*	85 %	4
Grain	Crystal II 200	0.35 kg *(7%)*	71 %	200
Grain	Special B Castle	0.2 kg *(4%)*	70 %	350
Grain	Żytni	0.4 kg *(8%)*	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Tonka macerowana	5 g	Secondary	7 day(s)

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