

# Polish Imperial Stout

- Gravity **19.6 BLG**
- ABV ---
- IBU **70**
- SRM **40**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **34.7 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC  |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale          | 5 kg (57.6%)   | 79 %  | 6    |
| Grain | Strzegom Monachijski typ I | 0.53 kg (6.1%) | 79 %  | 16   |
| Grain | Strzegom Pilzneński        | 0.42 kg (4.8%) | 80 %  | 4    |
| Grain | Strzegom Karmel 30         | 1 kg (11.5%)   | 75 %  | 30   |
| Grain | Strzegom Karmel 150        | 0.35 kg (4%)   | 75 %  | 150  |
| Grain | Strzegom Karmel 300        | 0.4 kg (4.6%)  | 70 %  | 299  |
| Grain | Strzegom Karmel 600        | 0.25 kg (2.9%) | 68 %  | 601  |
| Grain | Strzegom Czekoladowy 400   | 0.38 kg (4.4%) | 68 %  | 400  |
| Grain | Strzegom Czekoladowy 1200  | 0.35 kg (4%)   | 68 %  | 1202 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Iunga             | 70 g   | 20 min | 11 %       |
| Boil    | Marynka           | 50 g   | 20 min | 10 %       |
| Boil    | Lublin (Lubelski) | 50 g   | 10 min | 4 %        |

## Yeasts

| Name                                     | Type | Form | Amount | Laboratory      |
|------------------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M42 NEW WORLD STRONG ALE | Ale  | Dry  | 12 g   | Mangrove Jack's |

## Notes

- dobel-dobel

*Feb 8, 2016, 9:57 PM*

- gęstwa po gryczanym porterze 14,7 blg

*Feb 8, 2016, 9:57 PM*