

Fuck the Brits Anti-Imperial Stout

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **25**
- SRM **106.9**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.25 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **63 C**, Time **90 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **63C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	3 kg (25.4%)	79 %	10
Grain	Munich Malt	2 kg (16.9%)	79 %	22
Grain	Pilsen Malt	1 kg (8.5%)	81 %	4
Grain	Caraaroma	1.5 kg (12.7%)	78 %	400
Grain	Chocolate Malt	2.5 kg (21.2%)	68 %	1200
Liquid Extract	Dark Liquid Extract	1.8 kg (15.3%)	78 %	35

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	70 g	60 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Irish Ale	Ale	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Spice	Frozen cherries	1000 g	Primary	35 day(s)
Flavor	oak chips	50 g	Primary	14 day(s)
Flavor	Vanilla	6 g	Primary	7 day(s)

Spice	Sea Salt	10 g	Boil	20 min
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Notes

- Go team Limerick, woo
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