Imperial Stout

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **95**
- SRM **58.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **40.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **29.8 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.67 kg *(51%)*	80 %	7
Grain	Monachijski	1.5 kg *(13.5%)*	80 %	16
Grain	Oats, Flaked	0.8 kg *(7.2%)*	80 %	2
Grain	Caraaroma	0.65 kg *(5.8%)*	78 %	400
Sugar	Milk Sugar (Lactose)	0.5 kg *(4.5%)*	76.1 %	0
Grain	Chocolate Malt (UK)	0.5 kg *(4.5%)*	73 %	887
Grain	Weyermann - Dehusked Carafa II	0.4 kg *(3.6%)*	70 %	837
Grain	Briess - Vienna Malt	0.33 kg *(3%)*	77.5 %	7
Sugar	Candi Sugar, Dark	0.325 kg *(2.9%)*	78.3 %	542
Grain	Simpsons - Black Malt	0.15 kg *(1.3%)*	70 %	1084
Grain	Fawcett - Brown	0.15 kg *(1.3%)*	72 %	180
Grain	Special B Malt	0.11 kg *(1%)*	65.2 %	315
Grain	Briess - Black Malt	0.03 kg *(0.3%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	100 g	60 min	7.1 %

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Boil	Iunga	45 g	60 min	11.5 %
Boil	Puławski	35 g	60 min	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	350 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Calcium Chloride	5 g	Mash	60 min
Water Agent	Lactic Acid	5 g	Mash	60 min
Fining	Mech Irlandzki	5 g	Boil	10 min
Flavor	NaCl	20 g	Boil	10 min
Flavor	Kostki dębowe macerowane w bourbonie	50 g	Bottling	---
Spice	Kawa	1000 g	Bottling	---

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