

#31 Barrel Imperial Stout

- Gravity **33.9 BLG**
- ABV **17.6 %**
- IBU **48**
- SRM **73.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **2.84 liter(s) / kg**
- Mash size **50.7 liter(s)**
- Total mash volume **68.5 liter(s)**

Steps

- Temp **64 C**, Time **80 min**
- Temp **68 C**, Time **20 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **50.7 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **2 min** at **77C**
- Sparge using **-4.1 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	8 kg (44.8%)	85 %	7
Grain	Steinbach - wędzony	5 kg (28%)	80 %	5
Grain	Weyermann - Monachijski typ I	2 kg (11.2%)	80 %	14
Grain	Castle Malting - Cara Gold	1 kg (5.6%)	78 %	120
Grain	Weyermann - żytni czekoladowy	0.75 kg (4.2%)	68 %	1050
Grain	Weyermann - jęczmień palony	0.6 kg (3.4%)	68 %	1150
Dodane po pierwszej przerwie.				
Grain	Weyermann - Pszeniczny Czekoladowy	0.5 kg (2.8%)	70 %	1050
Dodane po pierwszej przerwie.				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	150 g	90 min	6.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1056 American Ale	Ale	Liquid	500 ml	Wyeast Labs
Starter 3L z dwóch saszetek.				