

# BLACK EYED KING IMP (UK)

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **76**
- SRM **62.8**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **53.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **1.7 liter(s) / kg**
- Mash size **41.8 liter(s)**
- Total mash volume **66.4 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **41.8 liter(s)** of strike water to **78.2C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **36.6 liter(s)** of **76C** water or to achieve **53.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Marris Otter	12 kg (48.8%)	82 %	4
Grain	Viking Pszeniczny	2 kg (8.1%)	83 %	5
Grain	Fawcett - Pale Caramalt	2 kg (8.1%)	76 %	26
Grain	Simpsons - Crystal Medium	2 kg (8.1%)	70 %	50
Grain	Simpsons - Dark Crystal	1.5 kg (6.1%)	68 %	270
Grain	Fawcett - Amber	1.5 kg (6.1%)	75 %	120
Grain	Fawcett - Brown	1.5 kg (6.1%)	68 %	180
Grain	Fawcett - Chocolate	1.5 kg (6.1%)	68 %	1200
Grain	Jęczmień palony	0.6 kg (2.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	150 g	60 min	13.5 %
Whirlpool	Willamette	100 g	30 min	5 %
Whirlpool	East Kent Goldings	100 g	30 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	1000 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	250 g	Boil	5 min
Flavor	Kawa lekko mielona	33 g	Boil	0 min
Flavor	Wiórki dębowe z beczki po burbonie	60 g	Secondary	30 day(s)
Moczone 30 dni w burbonie, dodane na cichą. Pozostały burbon dodany podczas butelkowania.				