

## BPG - Imperial Stout

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- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **71**
- SRM **57.7**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **30.3 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **20.2 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (56.6%)	85 %	7
Grain	Płatki jęczmienne	0.6 kg (5.7%)	60 %	4
Grain	Płatki owsiane	0.4 kg (3.8%)	60 %	3
Grain	Weyermann pszeniczny jasny	0.5 kg (4.7%)	80 %	6
Grain	Weyermann - Rye Malt	0.5 kg (4.7%)	85 %	7
Grain	Fawcett - Pale Chocolate	1 kg (9.4%)	71 %	600
Grain	Weyermann - Pszeniczny czekoladowy	0.5 kg (4.7%)	50 %	1000
Grain	Weyermann - Carafa III	0.3 kg (2.8%)	70 %	1024
Grain	Weyermann - Caramunich Typ II	0.2 kg (1.9%)	73 %	120
Grain	Fawcett - Crystal	0.1 kg (0.9%)	70 %	160
Sugar	Cukier	0.5 kg (4.7%)	100 %	1

W zależności od ekstraktu (20-24) przed gotowaniem dodać do gotującej brzeczki od 0.5kg do 1kg

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	80 g	60 min	13.5 %
Aroma (end of boil)	Książęcy	30 g	1 min	7 %
Aroma (end of boil)	Zula	30 g	1 min	8.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	15 min

### Notes

- Fermentacja w 16 stopniach  
Burzliwa ze 4 tygodnie  
Ewentualne zlanie na cichą  
Dalej leżakowanie 4-8 tygodni  
*Oct 10, 2024, 12:11 AM*