

# imperial stout

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- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **102**
- SRM **71.7**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **0.8 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Pale Malt (2 Row) UK        | 3 kg (47.8%)   | 78 %  | 6    |
| Grain | Briess - Munich Malt 10L    | 1.5 kg (23.9%) | 77 %  | 20   |
| Grain | Oats, Flaked                | 0.13 kg (2.1%) | 80 %  | 2    |
| Grain | Caramel/Crystal Malt - 120L | 0.35 kg (5.6%) | 72 %  | 236  |
| Grain | Weyermann - Carafa I        | 0.25 kg (4%)   | 70 %  | 690  |
| Grain | Briess - Chocolate Malt     | 0.3 kg (4.8%)  | 40 %  | 980  |
| Grain | Black Barley (Roast Barley) | 0.45 kg (7.2%) | 40 %  | 1200 |
| Grain | Briess - Wheat Malt, White  | 0.3 kg (4.8%)  | 85 %  | 5    |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Magnum                 | 20 g   | 70 min | 13.5 %     |
| Boil    | Columbus/Tomahawk/Zeus | 35 g   | 70 min | 15.5 %     |

## Yeasts

| <b>Name</b>                          | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------------------------------|-------------|-------------|---------------|-------------------|
| Mangrove Jack's<br>M44 US West Coast | Ale         | Slant       | 90 ml         | Mangrove Jack's   |

### Notes

- 23.5 Blg not 25  
*Dec 15, 2018, 7:08 PM*