

# Imperial Stout

---

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **100**
- SRM **51.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **1 %**
- Size with trub loss **14.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **20.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **34.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (63.6%)	80 %	4
Grain	Płatki owsiane	1.5 kg (17.3%)	60 %	3
Grain	Strzegom Czekoladowy jasny	0.5 kg (5.8%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.3%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (2.3%)	55 %	985
Grain	Strzegom Karmel 600	0.25 kg (2.9%)	68 %	601
Grain	Strzegom Karmel 150	0.25 kg (2.9%)	75 %	150
Grain	Biscuit Malt	0.25 kg (2.9%)	79 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	100 g	60 min	10 %