

Imperial Stout

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **95**
- SRM **58.6**
- 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 **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **40.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **29.8 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|--------|------|
| Grain | Briess - Pale Ale Malt | 5.67 kg (51%) | 80 % | 7 |
| Grain | Monachijski | 1.5 kg (13.5%) | 80 % | 16 |
| Grain | Oats, Flaked | 0.8 kg (7.2%) | 80 % | 2 |
| Grain | Caraaroma | 0.65 kg (5.8%) | 78 % | 400 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (4.5%) | 76.1 % | 0 |
| Grain | Chocolate Malt (UK) | 0.5 kg (4.5%) | 73 % | 887 |
| Grain | Weyermann - Dehusked Carafa II | 0.4 kg (3.6%) | 70 % | 837 |
| Grain | Briess - Vienna Malt | 0.33 kg (3%) | 77.5 % | 7 |
| Sugar | Candi Sugar, Dark | 0.325 kg (2.9%) | 78.3 % | 542 |
| Grain | Simpsons - Black Malt | 0.15 kg (1.3%) | 70 % | 1084 |
| Grain | Fawcett - Brown | 0.15 kg (1.3%) | 72 % | 180 |
| Grain | Special B Malt | 0.11 kg (1%) | 65.2 % | 315 |
| Grain | Briess - Black Malt | 0.03 kg (0.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Oktawia | 100 g | 60 min | 7.1 % |

| | | | | |
|------|----------|------|--------|--------|
| Boil | lunga | 45 g | 60 min | 11.5 % |
| Boil | Puławski | 35 g | 60 min | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 350 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------------------------|--------|----------|--------|
| Water Agent | Calcium Chloride | 5 g | Mash | 60 min |
| Water Agent | Lactic Acid | 5 g | Mash | 60 min |
| Fining | Mech Irlandzki | 5 g | Boil | 10 min |
| Flavor | NaCl | 20 g | Boil | 10 min |
| Flavor | Kostki dębowe macerowane w bourbonie | 50 g | Bottling | --- |
| Spice | Kawa | 1000 g | Bottling | --- |