

imperial stout

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **79**
- SRM **71.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **2 min** at **78C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.8 kg (45.2%)	79 %	6
Grain	Monachijski Ciemny Steinbach	1.6 kg (25.8%)	100 %	30
Grain	Strzegom Czekoladowy ciemny	0.4 kg (6.5%)	68 %	1200
Grain	Jęczmień palony	0.2 kg (3.2%)	55 %	985
Grain	Płatki owsiane	0.4 kg (6.5%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (3.2%)	85 %	3
Grain	Caraaroma	0.2 kg (3.2%)	78 %	400
Grain	Carafa III	0.4 kg (6.5%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	10 min	15.5 %
Boil	Chinook	15 g	10 min	13 %
Boil	Chinook	20 g	60 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	130 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	kostka 1x1x1 lekko opiekana	50 g	Secondary	180 day(s)
Flavor	płatki dębowe średnio opiekane	50 g	Secondary	180 day(s)