

# Imperial Stout

- Gravity **24 BLG**
- ABV **11 %**
- IBU **69**
- SRM **41.4**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **12.4 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **12.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (55.6%)	90 %	---
Grain	Strzegom Karmel 300	0.5 kg (11.1%)	80 %	299
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (4.4%)	73 %	1001
Grain	Strzegom Czekoladowy jasny	0.2 kg (4.4%)	80 %	400
Grain	Carafa Typ II	0.2 kg (4.4%)	80 %	---
Grain	Carafa Typ III	0.2 kg (4.4%)	80 %	---
Grain	Monachijski	0.4 kg (8.9%)	80 %	16
Grain	Płatki owsiane	0.3 kg (6.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	14 g	60 min	19 %
Boil	Simcoe	15 g	60 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale S-04	Ale	Slant	180 ml	---
-------------	-----	-------	--------	-----

### Extras

Type	Name	Amount	Use for	Time
Spice	Cynamon	2 g	Boil	10 min