

Imperialny stout

- Gravity **35.5 BLG**
- ABV **18.8 %**
- IBU **77**
- SRM **75.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27.1 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **78C**
- Sparge using **-0.3 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.85 kg (33.6%)	80 %	5
pierwszy rzut				
Grain	Strzegom Monachijski typ II	1 kg (11.8%)	79 %	22
pierwszy rzut				
Grain	Żytni	1 kg (11.8%)	85 %	8
drugi rzut				
Grain	Biscuit Malt	0.8 kg (9.4%)	79 %	45
drugi rzut				
Grain	Special B Malt	0.3 kg (3.5%)	65.2 %	315
drugi rzut				
Grain	Carafa III	0.5 kg (5.9%)	70 %	1034
drugi rzut				
Grain	Weyermann Pszeniczny Czekoladowy	0.33 kg (3.9%)	68 %	1200
drugi rzut				

Liquid Extract	WES ekstrakt słodowy jasny	1.5 kg (17.7%)	80 %	45
gotowanie				
Sugar	Milk Sugar (Lactose)	0.2 kg (2.4%)	76.1 %	0
gotowanie				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	70 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	25 g	---

Notes

- zacieranie dwuetapowe:
pale ale+ monachijski
żytni+ biscuit+ specialB+ palone
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