

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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