

# Imperialny

- Gravity **22.5 BLG**
- ABV ---
- IBU **86**
- SRM **40**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **34.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	7 kg (77.8%)	77 %	4
Grain	Strzegom Karmel 300	0.6 kg (6.7%)	69 %	299
Grain	Strzegom Czekoladowy ciemny	0.35 kg (3.9%)	68 %	1200
Grain	Weyermann - Carafa II	0.35 kg (3.9%)	55 %	985
Grain	Jęczmień palony	0.3 kg (3.3%)	55 %	985
Grain	Weyermann pszeniczny jasny	0.4 kg (4.4%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	24 g	Safale