

# Imperium Kakauje

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **65**
- SRM **56.2**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (70.6%)	80 %	5
Grain	Caraaroma	0.5 kg (5.9%)	78 %	400
Grain	Caramunich® typ I	0.5 kg (5.9%)	73 %	80
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (5.9%)	73 %	120
Grain	Carafa III	0.5 kg (5.9%)	70 %	1034
Grain	Strzegom Czekoladowy ciemny	0.5 kg (5.9%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	60 g	60 min	10 %
Aroma (end of boil)	Chinook	40 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Cocoa Nibs	100 g	Secondary	3 day(s)

### Notes

- Poprzednia warka miała 5 kg Pale ale, i 0,25 kg carafa III a i tak miała 19 blg.  
Śrutę kakaową uprażyć na folii aluminiowej w piekarniku (coś ok 120°C przez 15-20 minut)  
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