

# Imperial Stout

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **40**
- SRM **50.5**
- 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 **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.5 kg (29.8%)	80 %	16
Grain	Słód Cookie	2 kg (23.8%)	80 %	50
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1 kg (11.9%)	80 %	36
Grain	Castle Pale Ale	1 kg (11.9%)	80 %	8
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (6%)	80 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.75 kg (8.9%)	73 %	1001
Grain	Karmelowy Pszeniczny Strzegom	0.4 kg (4.8%)	79 %	130
Grain	Jęczmień palony	0.25 kg (3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	70 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	150 ml	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	35 g	Secondary	20 day(s)
Flavor	Wanilia pasta	5 g	Secondary	20 day(s)
Flavor	Płatki dębowe	10 g	Secondary	20 day(s)
Flavor	Śliwka suszona macerowana	100 g	Secondary	20 day(s)
Flavor	Sok wiśniowy z sokownika	600 g	Secondary	20 day(s)

### Notes

- Buźliwa do odfermentowania cukrów, później 20 dni cichej. Refermentacja i leżakowanie 30dni w butelkach w piwnicy.  
*Apr 30, 2022, 3:05 PM*