

# Multigrain Imperial Stout

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **63**
- SRM **36.9**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **37.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **1.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (56%)	80 %	4
Grain	Strzegom Pale Ale	3 kg (24%)	79 %	6
Grain	Żytni	1 kg (8%)	85 %	8
Grain	żytni czekoladowy	0.5 kg (4%)	65 %	650
Grain	Biscuit Malt	0.4 kg (3.2%)	79 %	45
Grain	Jęczmień palony	0.1 kg (0.8%)	55 %	985
Grain	Słód owsiany Fawcett	0.1 kg (0.8%)	61 %	5
Grain	Fawcett - Pale Chocolate	0.2 kg (1.6%)	71 %	1200
Grain	Fawcett - Brown	0.19 kg (1.5%)	72 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	81 g	60 min	12.4 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP099 - Super High Gravity Ale Yeast	Ale	Slant	300 ml	White Labs

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Whirlflock-T	0.5 g	Boil	15 min