

Spice Imperial Stout

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **90**
- SRM **56.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **32.6 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **80.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (41.3%)	81 %	4
Grain	Wędzony grusza	1 kg (8.3%)	80 %	3
Grain	Jęczmień palony	0.2 kg (1.7%)	55 %	985
Grain	Płatki owsiane	1.2 kg (9.9%)	80 %	3
Grain	Brown Malt (British Chocolate)	1 kg (8.3%)	70 %	128
Grain	słód crystal	1 kg (8.3%)	80 %	400
Grain	przeniczny czekoladowy 800-1200EBC	0.5 kg (4.1%)	80 %	1000
Grain	wędzony wiśnia	0.3 kg (2.5%)	80 %	3
Sugar	cukier	1 kg (8.3%)	100 %	1
Sugar	Candi Sugar, Amber	0.9 kg (7.4%)	78.3 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	100 g	60 min	12.4 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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us-05	Ale	Slant	262.5 ml	us
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Extras

Type	Name	Amount	Use for	Time
Flavor	sól	10.5 g	Secondary	7 day(s)
Flavor	kakaowiec	105 g	Secondary	7 day(s)
Flavor	papryczki chili	5.25 g	Secondary	7 day(s)