

## This is the Imp

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- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **48**
- SRM **42.2**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **70 C**, Time **10 min**

### Mash step by step

- Heat up **17.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **70C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (59.7%)	80 %	5
Grain	Strzegom Karmel 150	0.45 kg (6.7%)	75 %	150
Grain	Strzegom Czekoladowy 400	0.45 kg (6.7%)	68 %	400
Grain	Jęczmień palony	0.45 kg (6.7%)	55 %	985
Grain	Pszeniczny	0.3 kg (4.5%)	85 %	4
Grain	Płatki owsiane	0.3 kg (4.5%)	85 %	3
Sugar	Corn Sugar (Dextrose)	0.75 kg (11.2%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	40 g	60 min	12.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale