

## #4 Imperial Stout

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **32**
- SRM **31.1**
- 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 **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **29.2 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **21.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (45.5%)	80 %	5
Grain	Strzegom Wiedeński	3 kg (34.1%)	79 %	10
Grain	Carahell	0.5 kg (5.7%)	77 %	26
Grain	Castle Cafe	0.25 kg (2.8%)	75.5 %	480
Grain	Strzegom Czekoladowy 1200	0.35 kg (4%)	68 %	1202
Sugar	Milk Sugar (Lactose)	0.7 kg (8%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Galaxy	7.5 g	60 min	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale

### Extras

Type	Name	Amount	Use for	Time
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Flavor	Kawa	100 g	Secondary	5 day(s)
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