

#68 Imperial Stout A10 Darkness

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **56**
- SRM **60**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10.2 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.1 liter(s)**

Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **67 C**, Time **120 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **120 min** at **67C**
- Sparge using **0.1 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (64.1%)	80 %	5
Grain	Rye Malt	0.4 kg (5.1%)	63 %	10
Grain	Oats, Flaked	0.75 kg (9.6%)	80 %	2
Grain	Biscuit Malt	0.32 kg (4.1%)	79 %	45
Grain	Cara Ruby Castle	0.23 kg (2.9%)	72 %	49
Grain	Caramel/Crystal Malt - 120L	0.23 kg (2.9%)	73 %	150
Grain	Cafe Light	0.32 kg (4.1%)	70 %	250
Grain	Weyermann - Chocolate Wheat	0.15 kg (1.9%)	74 %	1000
Grain	Weyermann - Dehusked Carafa III	0.25 kg (3.2%)	70 %	1400
Grain	Roasted Barley	0.15 kg (1.9%)	55 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	9.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Imperial Yeast A10 Darkness	Ale	Slant	300 ml	Imperial Yeast
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Notes

- Finalnie ok. 25-25,5* Plato.
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