

## #B007 Remarkable Imperial Stout

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **23**
- SRM **70.1**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type           | Name                              | Amount         | Yield | EBC  |
|----------------|-----------------------------------|----------------|-------|------|
| Grain          | Viking Pale Ale malt              | 5 kg (57.5%)   | 80 %  | 5    |
| Grain          | Barwiący                          | 0.5 kg (5.7%)  | 55 %  | 985  |
| Grain          | Strzegom<br>Czekoladowy ciemny    | 0.5 kg (5.7%)  | 68 %  | 1200 |
| Grain          | Jęczmień palony                   | 0.5 kg (5.7%)  | 55 %  | 985  |
| Grain          | Briess - Chocolate<br>Malt        | 0.5 kg (5.7%)  | 60 %  | 690  |
| Liquid Extract | Bruntal ekstrakt<br>słodowy jasny | 1.7 kg (19.5%) | 81 %  | 26   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | marynka | 20 g   | 60 min | 15.5 %     |

### Yeasts

| Name | Type | Form   | Amount | Laboratory |
|------|------|--------|--------|------------|
| US05 | Ale  | Liquid | 500 ml | home       |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |  |        |           |           |
|-------------|--|--------|-----------|-----------|
| Water Agent | Gips piwowarski                                    | 10 g   | Boil      | 60 min    |
| Water Agent | Kwas mlekowy                                       | 2 g    | Boil      | 60 min    |
| Flavor      | espresso   | 1000 g | Primary   | 10 day(s) |
| Flavor      | płatki dębowe macerowan w Whisky i winie czerwonym | 100 g  | Secondary | 10 day(s) |