BLACK EYED KING IMP (PL)

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **61**
- SRM **64.6**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **56.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **1.8 liter(s) / kg**
- Mash size **45.5 liter(s)**
- Total mash volume **70.8 liter(s)**

Steps

- Temp **65 C**, Time **50 min**

Mash step by step

- Heat up **45.5 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Sparge using **35.9 liter(s)** of **76C** water or to achieve **56.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilzneński	13 kg *(51.4%)*	82 %	4
Grain	Viking Pszeniczny	2.5 kg *(9.9%)*	83 %	5
Grain	Viking Karmelowy 30	2 kg *(7.9%)*	75 %	30
Grain	Viking Karmelowy 50	2 kg *(7.9%)*	70 %	50
Grain	VIking Karmelowy 600	1.3 kg *(5.1%)*	68 %	601
Grain	Viking Melanoidynowy	1.3 kg *(5.1%)*	75 %	60
Grain	Viking Czekoladowy jasny	1.3 kg *(5.1%)*	68 %	400
Grain	Viking Czekoladowy ciemny	1.3 kg *(5.1%)*	68 %	1200
Grain	Jęczmień palony	0.6 kg *(2.4%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	125 g	60 min	13.5 %
Whirlpool	Willamette	65 g	30 min	5 %
Whirlpool	First Gold	65 g	30 min	7.5 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Wyeast American Ale II Strain 1272	Ale	Liquid	500 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	250 g	Boil	5 min
Flavor	Kawa lekko mielona	33 g	Boil	0 min
Flavor	Płatki dębowe moczone w burbonie	40 g	Secondary	30 day(s)