

# BLACK EYED KING IMP (UK)

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **76**
- SRM **62.8**
- 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 **53.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **1.7 liter(s) / kg**
- Mash size **41.8 liter(s)**
- Total mash volume **66.4 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **41.8 liter(s)** of strike water to **78.2C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **36.6 liter(s)** of **76C** water or to achieve **53.8 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC  |
|-------|---------------------------|---------------|-------|------|
| Grain | Fawcett - Marris Otter    | 12 kg (48.8%) | 82 %  | 4    |
| Grain | Viking Pszeniczny         | 2 kg (8.1%)   | 83 %  | 5    |
| Grain | Fawcett - Pale Caramalt   | 2 kg (8.1%)   | 76 %  | 26   |
| Grain | Simpsons - Crystal Medium | 2 kg (8.1%)   | 70 %  | 50   |
| Grain | Simpsons - Dark Crystal   | 1.5 kg (6.1%) | 68 %  | 270  |
| Grain | Fawcett - Amber           | 1.5 kg (6.1%) | 75 %  | 120  |
| Grain | Fawcett - Brown           | 1.5 kg (6.1%) | 68 %  | 180  |
| Grain | Fawcett - Chocolate       | 1.5 kg (6.1%) | 68 %  | 1200 |
| Grain | Jęczmień palony           | 0.6 kg (2.4%) | 55 %  | 985  |

## Hops

| Use for   | Name               | Amount | Time   | Alpha acid |
|-----------|--------------------|--------|--------|------------|
| Boil      | Columbus           | 150 g  | 60 min | 13.5 %     |
| Whirlpool | Willamette         | 100 g  | 30 min | 5 %        |
| Whirlpool | East Kent Goldings | 100 g  | 30 min | 5.1 %      |

## Yeasts

| Name                 | Type | Form  | Amount  | Laboratory       |
|----------------------|------|-------|---------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 1000 ml | Fermentum Mobile |

### Extras

| Type  | Name                               | Amount | Use for   | Time      |
|---|------------------------------------|--------|-----------|-----------|
| Flavor  | Laktoza                            | 250 g  | Boil      | 5 min     |
| Flavor  | Kawa lekko mielona                 | 33 g   | Boil      | 0 min     |
| Flavor  | Wiórki dębowe z beczki po burbonie | 60 g   | Secondary | 30 day(s) |
| Moczone 30 dni w burbonie, dodane na cichą. Pozostały burbon dodany podczas butelkowania. |                                    |        |           |           |