

# BLACK EYED KING IMP

- Gravity **31.4 BLG**
- ABV **15.8 %**
- IBU **47**
- SRM **53.6**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **0 %**
- Size with trub loss **40.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49.3 liter(s)**

## Mash information

- Mash efficiency **76.84 %**
- Liquor-to-grist ratio **1.7 liter(s) / kg**
- Mash size **44.7 liter(s)**
- Total mash volume **71 liter(s)**

## Steps

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

## Mash step by step

- Heat up **44.7 liter(s)** of strike water to **78.2C**
- Add grains
- Keep mash **50 min** at **65C**
- Sparge using **30.9 liter(s)** of **76C** water or to achieve **49.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Extra Pale Spring Blend	12.5 kg (47.6%)	82 %	4
Grain	Wheat	2.5 kg (9.5%)	82 %	4
Grain	Caramalt	2.5 kg (9.5%)	71 %	39
Grain	Crystal	3.12 kg (11.9%)	74 %	79
Grain	Dark Crystal	1.26 kg (4.8%)	72 %	212
Grain	Amber	1.26 kg (4.8%)	70 %	71
Grain	Brown	1.26 kg (4.8%)	70 %	172
Grain	Chocolate	1.26 kg (4.8%)	65 %	906
Grain	Roasted Barley	0.62 kg (2.4%)	74 %	799

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	125 g	60 min	14.4 %
Boil	Willamette	62.6 g	0 min	4.5 %
Boil	First Gold	62.6 g	0 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast 1272 - American Ale II	Ale	Slant	500 ml	Wyeast Labs
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Coffee Beans	25 g	Secondary	7 day(s)
Flavor	Lactose	250 g	Boil	7 min