

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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------------------------|-----|-------|--------|-------------|
| Wyeast 1272 - American Ale II | Ale | Slant | 500 ml | Wyeast Labs |
|-------------------------------|-----|-------|--------|-------------|

Extras

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